

APPENDIX 1K: FOOD SERVICE EQUIPMENT

PART 1 ITEMIZED EQUIPMENT

NOTE: *L046 refers to the Specifier Identification System – it is not part of the model number and is strictly for specifier identification purposes by the manufacturer.

It is the responsibility of the FEC to ensure all equipment meets or exceeds approval by authority having jurisdiction. FEC to obtain approval where required.

It is the responsibility of the FEC to provide faucets that coordinate with the applicable sink locations, faucet spout to extend to center of sink.

It is the responsibility of the FEC to ensure all drawers are to have drawer locks.

It is the responsibility of the FEC to ensure all equipment is provided with components to ensure it can be installed to all applicable codes per authority having jurisdiction, including but not limited to SMACNA guidelines

N.I.C. refers to equipment that is Not In Contract, not part of this bid package

LEED Gold project – Energy efficiency is a priority. This project is a LEED project – the FEC is to note if equipment meets this standard or has Energy Star equivalent. All selected or proposed alternates are to meet or exceed this standard. It is the responsibility of the successful FEC to provide documentation to this affect.

<u>ITEM 1</u>	<u>WORK TABLE</u>	<u>1 REQUIRED</u>
Manufacturer:	Custom Fabricated	
Size:	Refer to plan and elevation; 760mm deep; refer to Standard Detail D-7.1	
Construction:	Stainless steel construction as specified Boxed edges Back and end splash up 8"/200mm and splayed, closed ends Bracing as required Bottom shelf with boxed edges, back up 25mm and hemmed	
Components:	1 required drawer, as specified, with removable plastic liner, 6"/150mm deep	

<u>ITEM 2</u>	<u>OVERSHELVES</u>	<u>2 REQUIRED</u>
Manufacturer:	Custom Fabricated – wall mounted	
Size:	Refer to plan and elevation; refer to Standard Details D-4.1	
Construction:	Stainless steel construction as specified Shelf with boxed edges, back up and snapped, brackets as required	
Note:	Coordinate with site for wall backing locations	

<u>ITEM 3</u>	<u>SHELVING - DRY</u>	<u>8 REQUIRED</u>
Manufacturer:	Metro	
Model:	Super Erecta Shelf *L046	
Sizes:	1 required 1525 x 457mm 3 required 915 x 533mm 2 required 1220 x 533mm 2 required 1525 x 533mm	
Approved	Nexel equivalent	
Alternate:	Olympic equivalent	
Accessories:	Standard with	



Epoxy coated finish
4 posts, 74P, per unit or common posts permitted where units are end to end, with floor plates
5 shelves per unit

Note: Verify sizes with room conditions, prior to ordering

ITEM 4 **WALK-IN ASSEMBLY** **1 REQUIRED**

Manufacturer: Norbec
Model: Prefabricated Modular Walk-ins *L046
Approved: Kysor equivalent
Alternate: MasterBilt equivalent

Unit:	Cooler	Cooler
Size:	Approx. 2351 x 3072 x 2590 high above finished floor	Approx. 3450 x 3072 x 2590 high above finished floor
Door:	1 required standard	1 required standard
Components:	1 required door light fixture 2 required fluorescent light fixtures	1 required door light fixture 1 required fluorescent light fixtures

Construction: Standard as specified
Full box unit; walls, ceiling and floors.
Floor – Type A floor (integral insulated floor) as specified with locking screed; (floor to withstand concrete leveling topping and floor finish)
4"/100 mm minimum foamed in place urethane walls, ceilings and floors
Interior and exposed exterior with white baked enamel finish, embossed finish texture
Unexposed exterior with galvanized finish
Exterior to have 250mm/10" wide stainless steel flush wall impact plate on exposed traffic areas

Doors: Standard 36" x 78" (915 x 1981 mm) flush mounted doors, hinged as shown on the plan with,
Magnetic gasket, positive latching, self-closing, safety release hardware, provision for padlock, cam lift hinges spring assisted and door snubber each door
Threshold anti-condensate heater
Stainless steel kickplate on interior and exterior of each door, 915 mm/36" high
Door section to have incandescent type vapour-proof light, remote exterior mounted switch and conduit between switch and outlet box – wiring to be pre-wired and concealed, with automatic lighting control

Components: Walk-in flush mounted integral audio-visual digital alarms with mute and reset – Intelligence module, with automatic lighting control
Internal panic button
Manufacturer's standard 1220mm/48" low temperature fluorescent light fixtures with bulbs or equivalent
Closure panels to ceiling, if required – removable/vented for accessibility as required, finished ceiling, colour to match walk-in finish, ceiling height 2745
Trim strips to wall - colour to match walk-in finish

Services: Refer to Services Schedule

Note: FEC to verify clearances of finished ceiling height, finished floor to underside of ceiling work above to ensure proper installation access, fit, and operation of systems



FEC to verify site access for panels
 FEC to verify site condition for finished ceiling and ceiling system

<u>ITEM 5</u>	<u>REFRIGERATION SYSTEM - COOLER</u>	<u>1 REQUIRED</u>
Manufacturer:	Tecumseh/Russell or equivalent	
Model:	Manufacturers standard as specified *L046	
Accessories:	Include all components as required and noted under applicable section of Foodservice Equipment Products with Water-cooled condensers as specified, sized for walk-ins and use, top mounted, extended 5 year warrantee, interior location; closed loop, provide 3way valve Design operating temperature 2°C (35°F) +/- Unit coolers sized for walk-in and use and sized to balance with the condensing unit Evaporator to have drain pan with suitable drainpipe fitting, air defrost, extended 5 year warrantee Installation to include all piping, fittings, controls and accessories as required for a complete operational installation Label all refrigeration lines at unit by system Confirm location – unit to be mounted on top of box, confirm space and air circulation prior to installation, coordinate with applicable trade to ensure adequate air circulation for refrigeration systems– notify the consultant in writing if location is not suitable Ensure adequate service access to unit provided	
Services:	Refer to Services Schedule, verify with requirements	
Custom Work:	Provide stainless steel protective channels around exposed evaporator piping within walk-in	
Note:	Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction	

<u>ITEM 6</u>	<u>REFRIGERATION SYSTEM - FREEZER</u>	<u>1 REQUIRED</u>
Manufacturer:	Tecumseh/Russell or equivalent	
Model:	Manufacturers standard as specified *L046	
Accessories:	Include all components as required and noted under applicable section of Foodservice Equipment Products with Water-cooled condensers as specified, sized for walk-ins and use, top mounted, extended 5 year warrantee, interior location; closed loop, provide 3way valve Design operating temperature -24°C (-10°F) Unit cooler sized for walk-in and use and sized to balance with the condensing unit Evaporator to have drain pan with suitable drainpipe fitting, electric defrost, extended 5 year warrantee, verify that heat trace and insulation is installed for the full length of the evaporator drain line – heat trace must be operational prior to start-up of refrigeration system Coordinate with Mechanical Contractor for drain line heat coil wrap Defrost timers Installation to include all piping, fittings, controls and accessories as required for a complete operational installation Label all refrigeration lines at unit by system Confirm location – unit to be mounted on top of box, confirm space and air	



circulation prior to installation, coordinate with applicable trade to ensure adequate air circulation for refrigeration systems– notify the consultant in writing if location is not suitable
Ensure adequate service access to unit provided.
Services: Refer to Services Schedule, verify with requirements
Custom Work: Provide stainless steel protective channels around exposed evaporator piping within walk-in
Note: Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction

ITEM 7 **SHELVING - WALK-IN** **10 REQUIRED**

Manufacturer: Metro
Model: Metroseal 3 Super Adjustable Super Erecta Shelf *L046
Approved: Cambro equivalent
Alternate: Nexel equivalent
Olympic equivalent
Sizes: 4 required 1220 x 450mm
2 required 915 x 450mm
4 required 1525 x 450mm
Accessories: Standard with
Metroseal 3 finish or equivalent
4 posts, 63P, per unit
4 HD casters with donut bumpers each unit
4 shelves per unit
Note: Verify sizes with room conditions prior to ordering

ITEM 8 **DUNNAGE RACK** **1 REQUIRED**

Manufacturer: Metro
Model: Bow Tie HP2236PD *L046
Approved: Cambro equivalent
Alternate:
Accessories: Standard

ITEM 9 **UTILITY CART - Existing** **1 EXISTING**

Work: Obtain unit from owner; clean and relocate as shown

ITEM 10 **spare**

ITEM 11 **PREP SINKS** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; 750mm deep; refer to Standard Details D-7.1, D-7.3
Construction: Stainless steel construction as specified
Inverted boxed edges at sinks; sized to accommodate cutting boards over sinks; cutting boards sized to suit
Backsplash up 8"/200mm and splayed, closed ends
Bracing as required
Open space for waste bin (and owner supplied ingredient bins)
2 required sinks approximately 410 x 510 x 305 mm deep, all welded, all coved



Components: Solid bottom shelf, mounted 10"/250mm AFF, with boxed edges, back up 1"/25mm and hemmed
2 required lever wastes without overflow as specified
1 required backsplash mounted faucet with swing spout as specified, center between sinks
2 required cutting boards as specified with finger holes at one end, with stainless steel mounting slides, mounted under drawer; sized to suit sinks
1 required drawer, as specified, with removable plastic liner, 6"/150mm deep

Services: Refer to Services Schedule

ITEM 12 **OVERSHELF** **3 REQUIRED**

Manufacturer: Custom Fabricated– wall mounted
Size: Refer to plan and elevation; 300mm deep; refer to Standard Details D-4.1
Construction: Stainless steel construction as specified
Edges boxed
Brackets as required

ITEM 13 **FOOD PROCESSOR - Existing** **1 EXISTING**

Manufacturer: Obtain unit from owner; clean and relocate as shown

ITEM 14 **SLICER - Existing** **1 EXISTING**

Manufacturer: Obtain unit from owner; clean and relocate as shown

ITEM 15 **MOBILE WORK TABLE** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; 750mm deep; refer to Standard Detail D-7.2
Construction: Stainless steel construction as specified
Boxed edges
Solid bottom shelf, mounted 10"/250mm AFF, with boxed edges

Components: 1 required drawer, as specified, with removable plastic liner, 6"/150mm deep
127 mm diameter heavy duty casters, 4 with brakes corner casters with donut bumpers, 4 swivel, 2 fixed one end

ITEM 16 **WORK TABLE** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; 760mm deep; refer to Standard Details D-7.1, D-7.3
Construction: Stainless steel table and cabinet construction as specified
Boxed edges
Back splash up 8"/200mm and splayed, closed ends and back
Bracing as required
Open section for waste bin
Open in top to accept hot well unit
1 required sink approximately 355 x 410 x 250 mm deep, all welded, all coved
Bottom shelf with boxed edges, back up 25mm and hemmed
Integral stainless steel service chase, reinforced for equipment mounted on unit, access panels as required for access to service lines and shut-off valves
Cabinet section to house hot wells and drawer; recessed drain valve to be



set back from leading edge of cabinet in accessible location for staff;
stainless steel removable kickbase all sides; access panel to hub drain
1 required lift-up shelf with boxed edges – flush with counter top in up
position
Components: 1 required utensil rack with hooks – service chase mounted
1 required lever waste without overflow as specified
1 required backsplash mounted faucet with swing spout as specified
1 required deck mounted fill faucet Fisher model 3110 or equivalent; hot &
cold index button
2 required cutting boards as specified with stainless steel mounting slides
1 required drawer, as specified, with removable plastic liner, 6"/150mm deep
Outlets as noted

ITEM 17 **HOT WELL UNIT** **1 REQUIRED**

Manufacturer: Wells
Model: MOD-400TDM *L046
Approved: Delfield equivalent
Alternate: Vollrath equivalent
Accessories: Standard with
Manifold drains; drain valve
Remote infinite controls
Services: Refer to Services Schedule
Note: Drain valve to be mounted in easily accessible location – not at back of
cabinet
Unit to be mounted in service counter

ITEM 18 **HAND SINK** **1 REQUIRED**

Manufacturer: Eagle
Model: HAS-10-FA-P *L046
Approved: Custom Fabricated
Alternate: Polar equivalent
Accessories: Standard with
Foot operated; foot pedals
Stainless steel pedestal with removable front cover for service access; floor
and wall mounted
Gooseneck faucet, p-trap and tail piece; basket drain
Services: Refer to Services Schedule
Note: FEC to ensure unit has applicable approvals – CSA
Trim gap behind pedestal to service chase

ITEM 19 **MIXER - 20QT** **1 REQUIRED**

Manufacturer: Globe
Model: SP20 *L046
Approved: Hobart equivalent
Alternate: Berkel equivalent
Accessories: Standard with
Stainless steel bowl
Flat beater
Stainless steel wire whip
Spiral dough hook
Cord and plug



Services: Refer to Services Schedule
Note: Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction

ITEM 20 **TRAY CART - Existing** **1 EXISTING**

Manufacturer: Obtain unit from owner; clean and relocate as shown

ITEM 21 **MIXER STAND** **1 REQUIRED**

Manufacturer: Piper
Model: 121-23-29TSS - modified *L046
Approved: Hatch equivalent
Alternate: Custom fabricated equivalent
Accessories: Standard with
Foot plates (no casters)

ITEM 22 **STAINLESS STEEL SERVICE WALL** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan, elevation and section; height to underside of finished ceiling + 50mm/2" into ceiling space; refer to Standard Detail D-19.2
Construction: Stainless steel construction as specified
Floor to ceiling+, with horizontal center wall section between end chases, partial open section from floor to approximately 24"/610mm AFF, for access to services with full depth chases at ends, with stainless steel wall flashing at back (wall); end chases as required for services and support – equipment to fit tight to service wall where possible
Service chases to floor for services each end
Sides 20 gauge stainless steel spot welded to angle iron frame, with removable panels as required for access to services
Angle iron frame to be primed with rustproof paint
Quick disconnects, electrical outlets and plumbing connection points as noted under adjoining equipment to be fixed to angle iron frame **within** service wall with drop access at horizontal section – no exposed service lines – FEC to coordinate service runs with applicable trades
Removable panels to be removable without the use of tools where easily accessible
All shutoff valves to be concealed in chases and easily accessible, label valve locations
Outlets as required
Coordinate with service trades all line runs within horizontal section of service wall between service chases to equipment and access to service shut-off valves – no exposed/surface mounted services
Section at ends to house shut-offs etc; swing doors with full length piano hinges; view window at fire suppression system
Services: Refer to Services Schedule
Note: Exhaust hood to be mounted on face of service wall – service wall is not to be within exhaust hood perimeter
Coordinate with plumber for BFP locations – preference is above counter section within wall, if BFP are not located elsewhere --- FEC to verify prior to fabrication of service wall



ITEM 23

EXHAUST HOOD

1 REQUIRED

Manufacturer: Spring Air
Model: FD-B-MB-14.17/5-VE *L046
Approved: NOTE: refer to service schedule, site and mechanical engineers drawings
Alternate: for design cfm / duct sizing – alternates/equivalent to conform
Halton equivalent
Size: Approximately 4350 x 1733mm – size as required to suit equipment
coverage required per codes and AHJ
Construction: Stainless steel construction as specified
Boxed hood
ULC listed
Fabricated and installed to meet all governing codes and in compliance with
latest ULC & NFPA-96 requirements and authority having jurisdiction
TruFlow hood monitoring system – remote mounted in service wall
Flush mounted vapour proof LED fixtures or equivalent
Accessories: Standard with
One set of bulbs for each light fixture
Grease cup to be mounted at outside end of hood – RH end
Filter remover
Custom: Hanging brackets – full length and continuous – seismically restrained
Stainless steel closure panels to finished ceiling
Services: Refer to Services Schedule
Note: Refer to site for ceiling conditions prior to ordering and installation, for taper
requirement per site conditions if required
Coordinate interconnections of all components with Electrician and Fire
Suppression Installer in connection with building systems and requirements
of the AHJ
FEC to provide all applicable certifications, letters of assurance, letters of
compliance and other documents/drawings (including equivalent City of
Vancouver K2 submittal requirements, if required by local AHJ) as
requested by AHJ (Authority Having Jurisdiction)
Test & startup by Certified Technician

ITEM 24

FIRE SUPPRESSION SYSTEM

1 REQUIRED

Manufacturer: Rangeguard
Model: Wet chemical
Fabricated and installed to meet all governing codes and in compliance with
latest regulations and authority having jurisdiction
Approved: Kidde equivalent
Alternate: Acme equivalent
Accessories: Standard with
Capacity for coverage of all cooking equipment under hoods, plenum and
ducts as required by code and authority having jurisdiction
Provide shut-off valves, contactors and solenoids as required by code for
equipment under hood, coordinate installation of same with applicable sub-
trade
1 required local fire pull, confirm location with authorities having jurisdiction
1 required remote fire pull, confirm location with authorities having
jurisdiction
Conceal all piping where possible, exposed piping to be chrome plated,



- exposed horizontal piping not acceptable
Activation of system by globe fusible links
Integral with Exhaust Hood
- Additional: 1 required hand held 'K' class fire extinguisher; to be mounted in location as directed by the Authority having jurisdiction with 200mm x 279mm placard stating "Fire protection system to be activated prior to using fire extinguisher"
- Note: FEC to provide all applicable certifications, letters of assurance, letters of compliance and other documents as requested by authority having jurisdiction for a complete certified operational system
FEC to coordinate with the General Contractor as to the operation of the system as it relates to the building systems
Coordinate interconnections of all components with Electrician in connection with building systems and requirements of the AHJ

ITEM 25 **COMBI OVEN** **1 REQUIRED**

- Manufacturer: Rational
Model: SCC62 *L046
Accessories: Standard with
Slow cooking capacities
Two speed auto reversing convection fan
Chicken grill rack each unit
One extra container of cleaning solution
Automatic washing system
Wire shelves each unit
- Services: Refer to Services Schedule, flexible connections
Additional Quick disconnect, as specified, for water service
Accessories: Filter system – Kleensteam/Everpure / Danamark or equivalent, size to suit unit and use – all components for a complete and operational system with one set of filters
- Custom work: Custom fabricated stand to accommodate unit and provide space for hot holding cabinet under
- Note: Verify site water quality prior to ordering
Include for 1 day on-site training of staff
Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction

ITEM 26 **HOT HOLDING CABINET** **1 REQUIRED**

- Manufacturer: F.W.E.
Model: HLC-7 *L046
Approved Alto Shaam equivalent
Alternate:
Accessories: Standard with
Casters with locks – restraining cord
Three (3) wire shelves; removable
Stainless steel pan slides
3.5" casters; two rigid, two swivel
- Services: Refer to Services Schedule
Note: Unit to fit under stand for Combi Oven



<u>ITEM 27</u>	<u>STEAMER</u>	<u>1 REQUIRED</u>
Manufacturer:	Cleveland	
Model:	22CET3.1 *L046	
Approved:	SteamCan equivalent	
Alternate:	Vulcan equivalent	
Accessories:	Standard with Stainless steel economy stand with pull-out shelf; pan slides Capacity: three full size insert pans Boilerless Automatic water fill and drain	
Services:	Refer to Services Schedule	
Note:	Confirm all plumbing and electrical connections are flexible Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction	

<u>ITEM 28</u>	<u>TILTING KETTLE</u>	<u>1 REQUIRED</u>
Manufacturer:	Cleveland	
Model:	KET-6-T *L046	
Approved:	SteamCan equivalent	
Alternate:	Vulcan equivalent	
Accessories:	Standard with Lift off cover Gallon and liter markings, measuring strips Hot and cold water faucet with bracket (DPK & FBKT) Stainless steel equipment stand with drain drawer & splash shield (ST-28)	
Services:	Refer to Services Schedule Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction	

<u>ITEM 29</u>	<u>RANGE</u>	<u>1 REQUIRED</u>
Manufacturer:	Garland	
Model:	GFE60-4G36CC *L046	
Approved:	US Range equivalent	
Alternate:	Vulcan equivalent	
Accessories:	Standard with Four (4) burners; 900mm/36" grill Two (2) convection ovens Electric spark ignition on all burners Snap action valves Rear gas connection Heavy-duty casters, front casters c/w brakes End caps and covers One additional oven rack	
Services:	Refer to Services Schedule Gas regulator and solenoid to be supplied to others for installation	
Additional	Quick disconnect – Dormont Supr-Safe flexible gas connector with Climfast	
Accessories:	QDV safety fitting and double Supr-swivels with restraining cord Gas regulator and solenoid, as required, to be supplied by FEC to others for installation Set of Posi-Set equipment positional brackets or equivalent; placed and	



secured as required

<u>ITEM 30</u>	<u>FLOOR DRAIN PAN</u>	<u>1 REQUIRED</u>
Manufacturer:	Custom Fabricated	
Size:	Refer to plan and site; 450 x 750 x 150mm deep	
Construction:	16 gauge stainless steel construction as specified Shallow depth units to suit site conditions All welded, refer to detail on Building Conditions drawing Stainless steel tail piece and waste, confirm location with site Slope to drain Pan to be flush with finished floor and, where required, to have "Z" bars welded to bottom for support 75mm (3") diameter stainless steel pipe, caulked into trap – threaded or smooth to be verified with AHJ	
Components:	Grating to be fibergrate molded fiberglass, honeycomb or similar removable grate approved for foodservice areas or slot grating with slots no greater than 19mm (¾") width space Grating is to be supplied with grit skid-resistant walking surface All cut or sanded surfaces are to be sealed with resin prior to installation Grating to sit on trough ledges and, where required, on stainless steel angles - to be removable in sections no greater than 450 x 1220mm (18" x 48") Grating to be level with finished floor Pipe welded onto Component Hardware D43-X015 drain complete with lift out strainer basket D34-X016 or equivalent – verify code requirement for threaded pipe, provide threaded pipe if required by code	

<u>ITEM 31</u>	<u>MOBILE WORK TABLE</u>	<u>1 REQUIRED</u>
Manufacturer:	Custom Fabricated	
Size:	Refer to plan and elevation; 750mm deep; refer to Standard Detail D-7.2	
Construction:	Stainless steel construction as specified Boxed edges Solid bottom shelf, mounted 10"/250mm AFF, with boxed edges	
Components:	1 required drawer, as specified, with removable plastic liner, 6"/150mm deep 127 mm diameter heavy duty casters, 4 with brakes corner casters with donut bumpers, 4 swivel, 2 fixed one end	

<u>ITEM 32</u>	<u>spare</u>
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<u>ITEM 33</u>	<u>REACH-IN REFRIGERATOR - Existing</u>	<u>1 EXISTING</u>
Manufacturer:	Obtain unit from owner; replace door gasket; inspect refrigeration system - notify in writing if system requires service; clean and relocate as shown	

<u>ITEM 34</u>	<u>WORK COUNTER</u>	<u>1 REQUIRED</u>
Manufacturer:	Custom Fabricated	
Size:	Refer to plan and elevation; 760mm deep; refer to Standard Details D-7.1, D-7.3	
Construction:	Stainless steel construction as specified Boxed edges	



Back and end splash up 8"/200mm and splayed, closed ends
Bracing as required
1 required sink approximately 355 x 410 x 250 mm deep, all welded, all coved
Bottom shelf with boxed edges, back up 25mm and hemmed
Components: 1 required basket waste without overflow as specified
1 required deck mounted faucet with swing spout as specified
1 required cutting boards as specified with stainless steel mounting slides
1 required drawer, as specified, with removable plastic liner, 250mm deep

ITEM 35 **OVERSHELF** **2 REQUIRED**

Manufacturer: Custom Fabricated – wall mounted
Size: Refer to plan and elevation; refer to Standard Details D-4.1
One (1) shelf with section to accommodate microwave
Construction: Stainless steel construction as specified
Shelf with boxed edges, back up and snapped, brackets as required
Note: Coordinate with site for wall backing locations

ITEM 36 **COFFEE BREWER - N.I.C. - By Operator** **1 BY OPERATOR**

ITEM 37 **HOT WATER DISPENSER** **1 REQUIRED**

Manufacturer: Bunn-O-Matic
Model: HW-2 *L046
Approved: Curtis equivalent
Alternate:
Accessories: Standard with
Cord and plug
Services: Refer to Services Schedule

ITEM 38 **JUICE DISPENSER - N.I.C. - By Operator** **1 BY OPERATOR**

ITEM 39 **TOASTER – pop-up** **1 REQUIRED**

Manufacturer: Toasmaster
Model: TP430 *L046
Approved: Hatco equivalent
Alternate: Wells equivalent
Accessories: Standard with
Cord and plug
Services: Refer to Services Schedule

ITEM 40 **TOASTER** **1 REQUIRED**

Manufacturer: Star
Model: QCS1-350 *L046
Approved: Toastmaster equivalent
Alternate:
Accessories: Standard with
Cord and plug
Services: Refer to Services Schedule



ITEM 41 **MICROWAVE OVEN** **1 REQUIRED**

Manufacturer: Panasonic
Model: NE-1064 *L046
Approved: ACP equivalent
Alternate:
Accessories: Standard with
Cord and plug
Services: Refer to Services Schedule

ITEM 42 **spare**

ITEM 43 **HAND SINK** **1 REQUIRED**

Manufacturer: Eagle
Model: HAS-10-FA-P *L046
Approved: Custom Fabricated
Alternate: Polar equivalent
Accessories: Standard with
Foot operated; foot pedals
Stainless steel pedestal with removable front cover for service access; floor
and wall mounted
Gooseneck faucet, p-trap and tail piece; basket drain
Services: Refer to Services Schedule
Note: FEC to ensure unit has applicable approvals – CSA
Trim gap behind pedestal to w

ITEM 44 **SINK UNIT** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; 760mm deep; refer to Standard Details D-10.5,
D-10.10, D-10.12, D-10.15, D-10.16
Construction: Stainless steel construction as specified
Edges up and rolled
Backsplash splash up 250mm (10") and splayed to wall, closed ends
Bracing as required
Drainboard slopes to sink
Allow for space for waste cans
3 required sinks, approximately 670 x 515 x 355mm deep, all welded, rolled
front to back, drain
Reinforce sink & top for disposal and controls
Edging into dishwasher at dishwasher
Space for hose reel and mixing valve – set back valves from table edge
Components: Set required removable rack guides, non-vibrating (quiet), top flush with sink
edge, at sinks
Two (2) required sink covers; angle slides to hold covers
Rack overself – verify mounting height with operator prior to mounting
2 required backsplash mounted faucets, 19mm
Lever wastes
Services: Refer to Services Schedule



ITEM 45 **PRE-RINSE** **1 REQUIRED**

Manufacturer: Fisher
Model: Model 13382 modified *L046
Approved: T & S equivalent
Alternate: Encore equivalent
Accessories: Standard with
48"/1220mm hose length
Wall bracket
Vacuum breaker
In-line dual check valve
Nipples
Elbows
Wrist style handles
Spray valve with designed flow restrictor – Ultra-spray Valve #2949
Supply line – length as required
Services: Refer to Services Schedule

ITEM 46 **DISPOSAL** **1 REQUIRED**

Manufacturer: In-Sink-Erator
Model: SS-100 *L046
Approved: Waste King equivalent
Alternate: Salvajor equivalent
Accessories: Standard with
AS-101 Control Center
Collar mount
Solenoid valve
Flow control valve
Services: Refer to Services Schedule
Note: Ensure adequate air circulation around unit for operation
Electrical disconnect switch to be provided and installed by others (Electrical Division) per authority having jurisdiction

ITEM 47 **OVERSHELF** **1 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; refer to Standard Detail D-10.13
Construction: Stainless steel construction as specified with brackets as required
Note: verify mounting height with operator prior to mounting

ITEM 48 **DETERGENT DISPENSER - N.I.C. - By Operator** **1 BY OPERATOR**

ITEM 49 **DISHWASHER - Existing** **1 EXISTING**

Manufacturer: Coordinate with GC for the disconnecting of the unit to ensure all components required to reinstall are retained; Obtain unit from Owner; inspect unit for any worn or damaged parts - notify in writing on any conditions requiring service; relocate as shown
Model: Hobart AM-15T



ITEM 50

CONDENSATE CANOPY

1 REQUIRED

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation, approximately 1100 x 1100mm
Construction: Stainless steel construction with tapered top to duct
Turned in boxed edge, shaped to catch condensation, sloped to drain at one corner
25 mm drain with NSF hose to counter top
Hanging rods
Stainless steel closure panels to ceiling
Duct collar
Services: Refer to Services Schedule
Note: Unit mounted to provide steam capture from dishwasher and to clear dishwasher when doors open
Coordinate/verify with Electrical division that condensate fan is operational when dishwasher is operational

ITEM 51

CLEAN DISH TABLE

1 REQUIRED

Manufacturer: Custom Fabricated
Size: Refer to plan and elevation; 760mm+/- deep; refer to Standard Detail D-10.15
Construction: Stainless steel construction as specified
Edges up and rolled
Back and end splash up 250mm (10") and splayed to wall, closed ends
Slope top to dishwasher
Perforated or slat (front to back) undershelf; boxed edges
Edging into dishwasher at dishwasher

ITEM 52

OVERSHELF

1 REQUIRED

Overshelf: Custom Fabricated – wall mounted
Size: Refer to plan and elevation; 300mm deep overshelf; refer to Standard Details D-4.1
Construction: Stainless steel construction as specified
Edges boxed
Brackets as required
Note: Coordinate with site for wall backing locations

ITEM 53

UNDERCOUNTER HOSE REEL

1 REQUIRED

Manufacturer: Fisher
Model: 2984 *L046
Approved: T & S equivalent
Alternate: Encore equivalent
Accessories: Standard with
Vacuum breakers
Check valves
Mixing valves; table mounted, cross handles
Spray valve with designed flow restrictor – Ultra-spray Valve #2949
Backflow prevention
Services: Refer to Services Schedule
Custom Work: Stainless steel mounting bracket for mounting reel and mixing valves to



table

<u>ITEM 54</u>	<u>FLOOR DRAIN PAN</u>	<u>1 REQUIRED</u>
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Manufacturer:	Custom Fabricated
Size:	Refer to plan and site; 300 x 300 x 150mm deep
Construction:	16 gauge stainless steel construction as specified Shallow depth units to suit site conditions All welded, refer to detail on Building Conditions drawing Stainless steel tail piece and waste, confirm location with site Slope to drain Pan to be flush with finished floor and, where required, to have "Z" bars welded to bottom for support 75mm (3") diameter stainless steel pipe, caulked into trap – threaded or smooth to be verified with AHJ
Components:	Grating to be fibergrate molded fiberglass, honeycomb or similar removable grate approved for foodservice areas or slot grating with slots no greater than 19mm (¾") width space Grating is to be supplied with grit skid-resistant walking surface All cut or sanded surfaces are to be sealed with resin prior to installation Grating to sit on trough ledges and, where required, on stainless steel angles - to be removable in sections no greater than 450 x 1220mm (18" x 48") Grating to be level with finished floor Pipe welded onto Component Hardware D43-X015 drain complete with lift out strainer basket D34-X016 or equivalent – verify code requirement for threaded pipe, provide threaded pipe if required by code

<u>ITEM 55</u>	<u>POT RACK</u>	<u>3 REQUIRED</u>
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Manufacturer:	Metro
Model:	Metroseal 3 Super Adjustable Super Erecta Shelf *L046
Approved	Cambro equivalent
Alternate:	Nexel equivalent Olympic equivalent
Size:	457 x 1220 x 1371mm high
Accessories:	Standard with Metroseal 3 finish 4 posts per unit 5"/127mm HD casters, all swivel, 2 with brakes each with donut bumpers per unit 4 shelves per unit

<u>ITEM 56</u>	<u>spare</u>
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<u>ITEM 57</u>	<u>COUNTER - N.I.C. - By Others</u>	<u>1 BY OTHERS</u>
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<u>ITEM 58</u>	<u>COFFEE BREWER - N.I.C. - By Operator</u>	<u>1 BY OPERATOR</u>
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<u>ITEM 59</u>	<u>COUNTER with sink - N.I.C. - By Others</u>	<u>1 BY OTHERS</u>
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<u>ITEM 60</u>	<u>REACH-IN REFRIGERATOR</u>	<u>1 REQUIRED</u>
-----------------------	-------------------------------------	--------------------------

Manufacturer:	Beverage Air
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Model: HBR23-1-G *L046
Approved: True equivalent
Alternate: Continental equivalent
Accessories: Standard with
Casters; locks on door side
Celsius reading digital thermometer
Door hinging as shown on plan
Full size glass door with lock
Epoxy coated wire shelves - black
One additional shelf
Cord and plug
Services: Refer to Services Schedule
Note: Energy Star or equivalent

ITEM 61 **SERVICE COUNTER - N.I.C. - By Others** **1 BY OTHERS**

ITEM 62 **POS UNIT - N.I.C. - By Operator** **1 BY OPERATOR**

ITEM 63 **SOUP UNIT - Existing** **1 EXISTING**

Manufacturer: Obtain unit from owner; clean and relocate as shown

ITEM 64 **COUNTER - N.I.C. - By Others** **1 BY OTHERS**

ITEM 65 **MICROWAVE OVEN - Existing** **1 EXISTING**

Manufacturer: Obtain unit from owner; clean and relocate as shown

ITEM 66 **ICE & WATER DISPENSER - Existing** **1 EXISTING**

Manufacturer: Coordinate with GC for the disconnecting of the unit to ensure all components required to reinstall are retained; Obtain unit from owner; clean and relocate as shown

ITEM 67 **CORNER GUARDS** **4 REQUIRED**

Manufacturer: Custom Fabricated
Size: Refer to Standard Detail D-26.1
Construction: 16 ga stainless steel
Mount to wall with countersunk screws and approved sealant; seal at top also
Mount at top of wall base or 150mm AFF if no wall base present

ITEM 68 **WASTE CAN - N.I.C. - By Operator** **LOT BY OPERATOR**

ITEM 69 **SOUP & TOWEL DISPENSER - N.I.C. - By Others** **LOT BY OTHERS**

ITEM 1000 **MISCELLANEOUS TRIM** **LOT REQUIRED**

Construction: 18 ga. stainless steel and ¾"/19 mm plywood with plastic laminate finish as required, noted and requested (this is over and above the specified standard requirements of a professional installation)

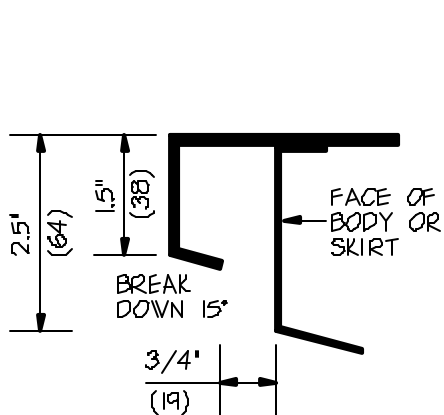
Locations: Where required as directed by the Foodservice Consultant
Note: Allow for approximately 100sqft/9 sq m. of additional stainless steel for filler



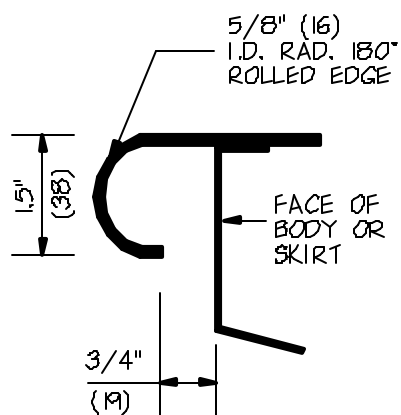
and trim and 10sqft/1 sq. m. of plywood with plastic laminate finish as directed by the Foodservice Consultant

END OF SECTION

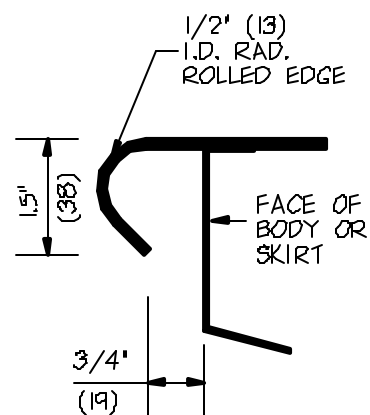




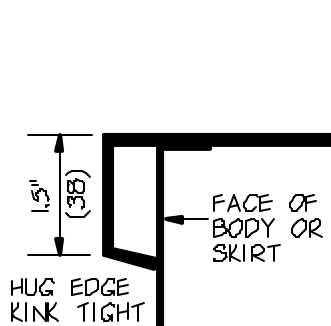
BOXED



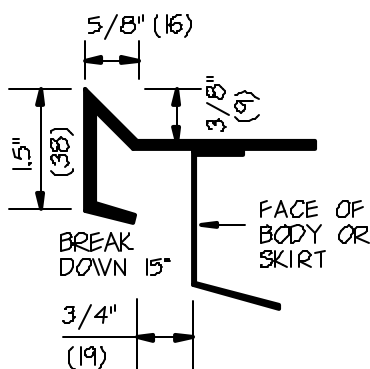
FULL ROLLED



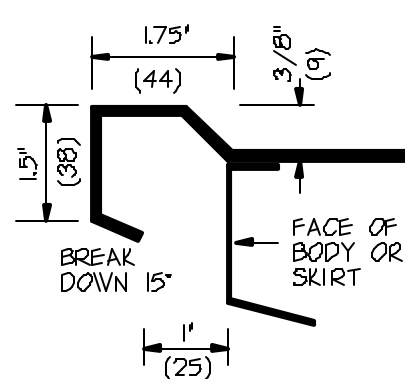
ROLLED



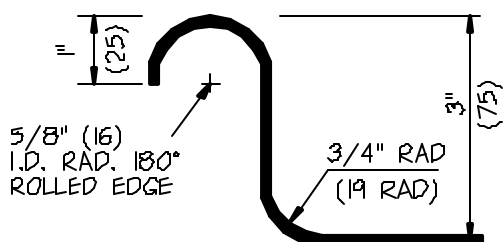
TIGHT BOXED



MARINE



BOXED MARINE



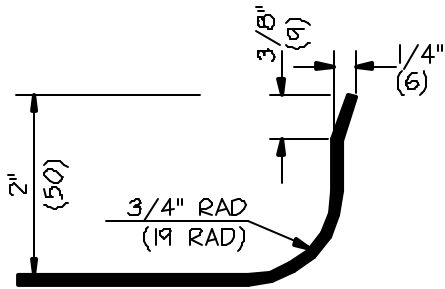
UP & ROLLED



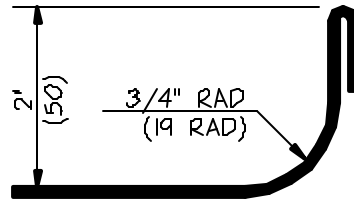
EDGE DETAILS

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

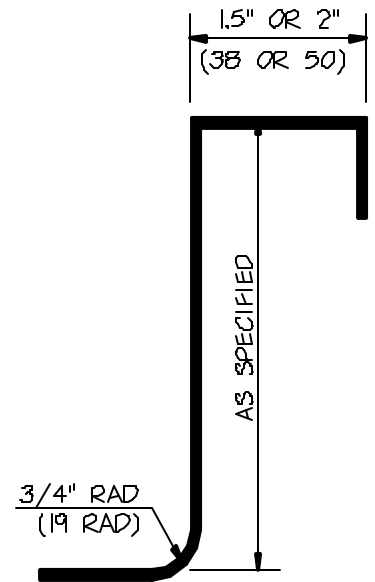
D-1.1



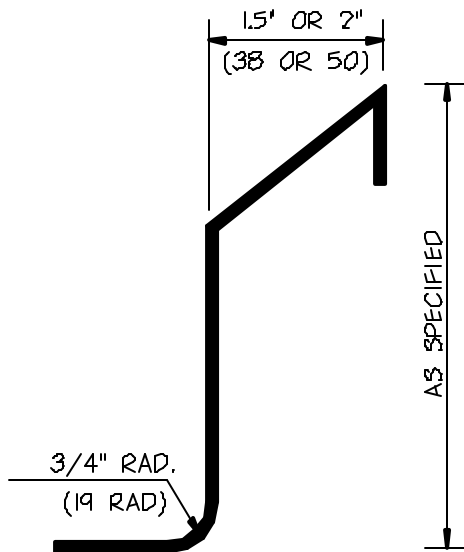
UP & SNAPPED



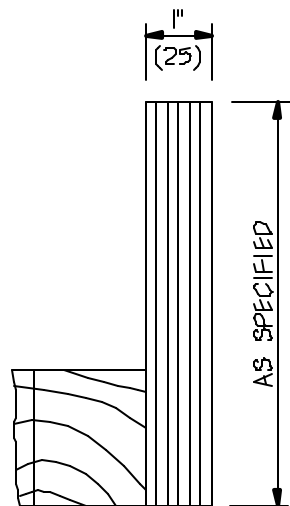
UP & HEMMED



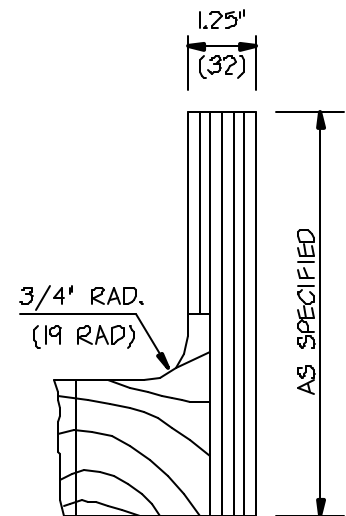
UP & BOXED



UP & SPLAYED



STANDARD RISER



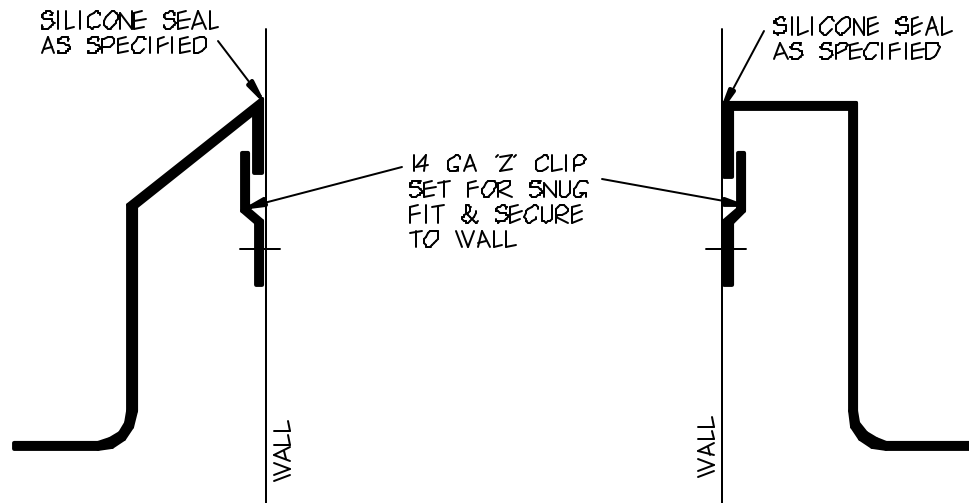
COVERED RISER



BACKSPLASH DETAILS

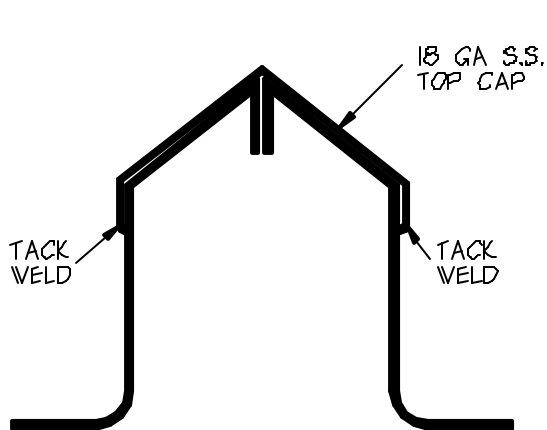
(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-2.1

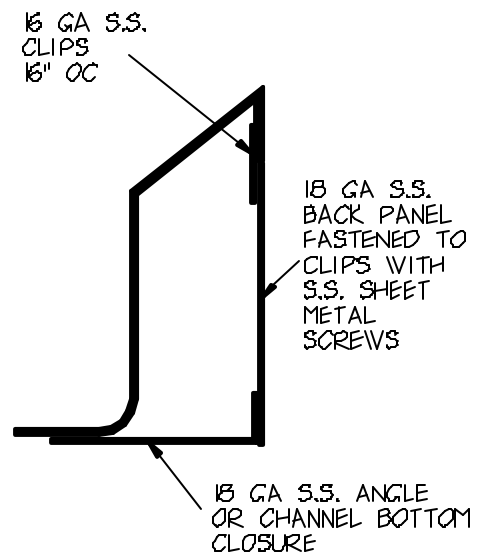


UP & SPLAYED
ABUTTING WALL

UP & BOXED
ABUTTING WALL



UP & SPLAYED
BACK TO BACK

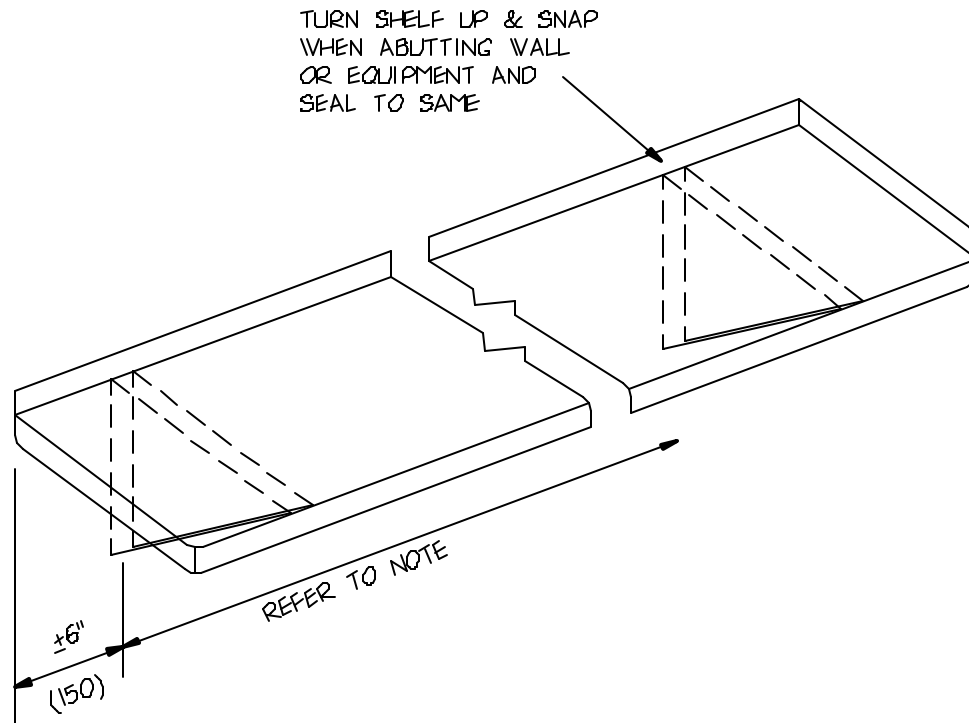


UP & SPLAYED
CLOSED BACK

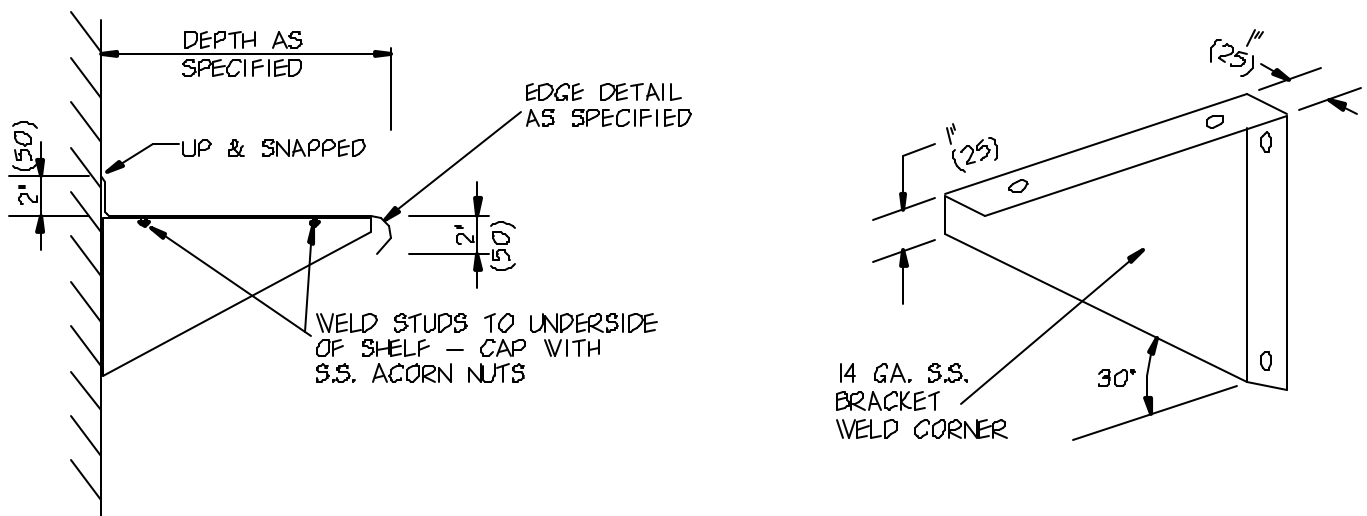


BACKSPLASH DETAILS **WALL, CLOSED, ISLAND DETAILS**

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



NOTE: MAXIMUM SPACING BETWEEN BRACKETS NOT TO EXCEED 42" (1065) – VERIFY WALL CONDITION AND SECURE BRACKETS TO WALL WITH MINIMUM OF 2 APPROPRIATE FASTENERS TO SUPPORT HEAVY LOADS.



BRACKET DETAIL



WALL MOUNTED OVERSHELF
- EXPOSED BRACKETS

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-4.1

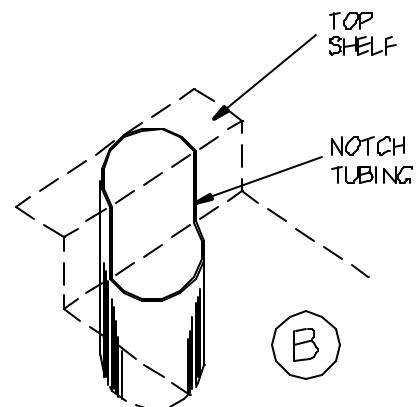
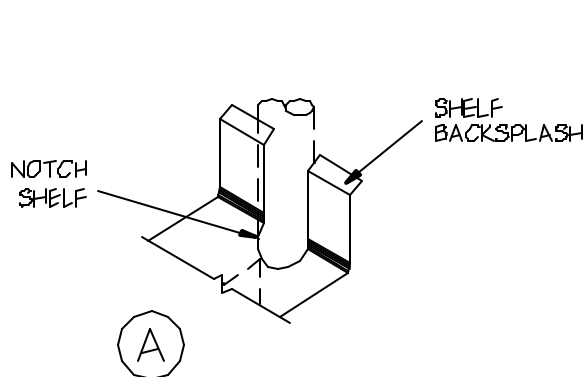
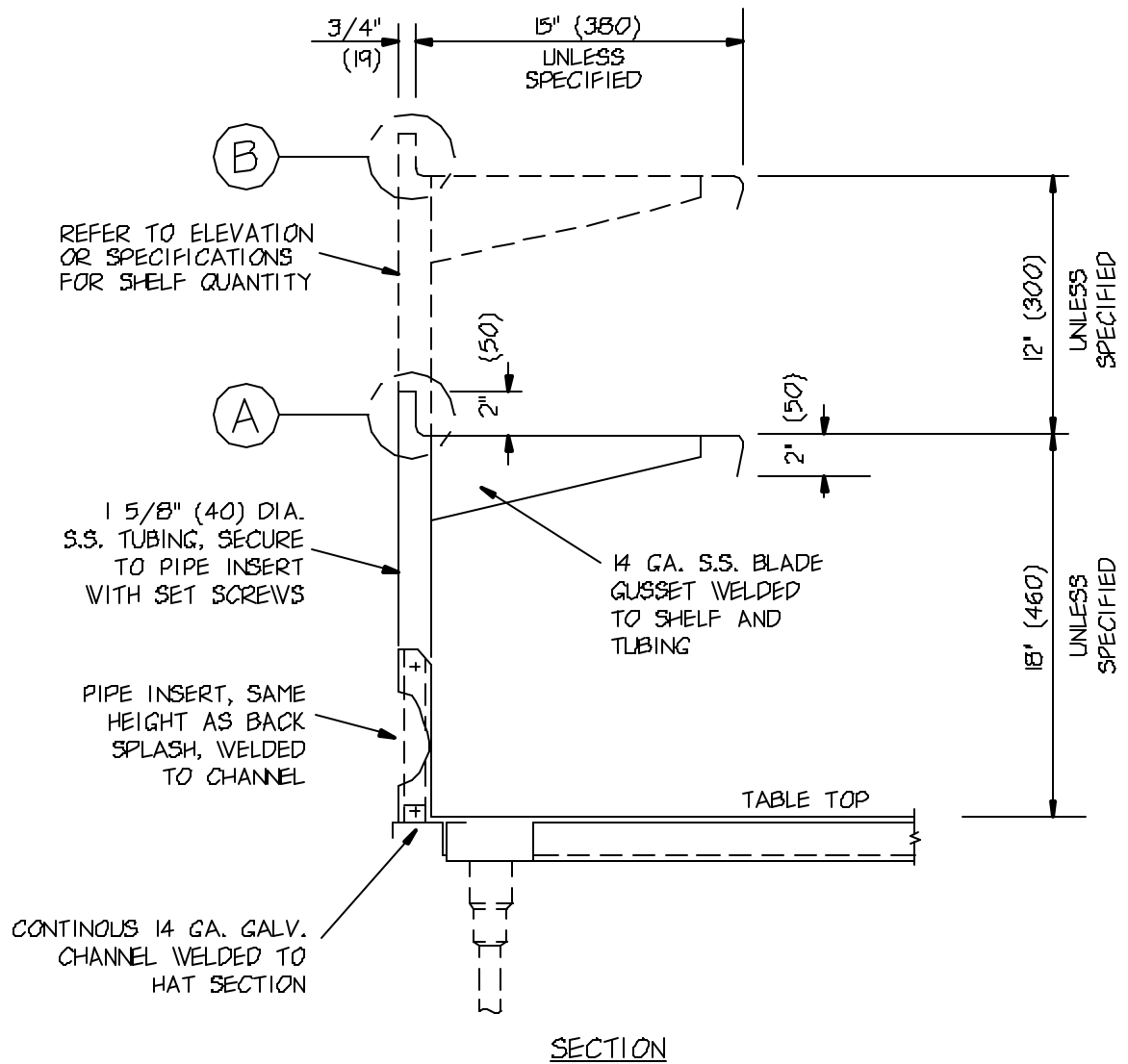
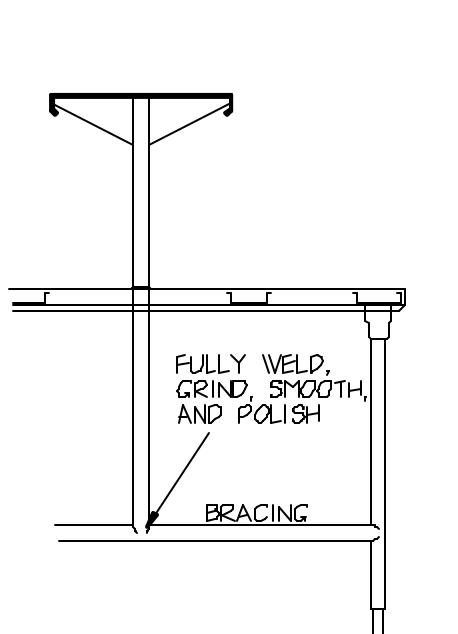


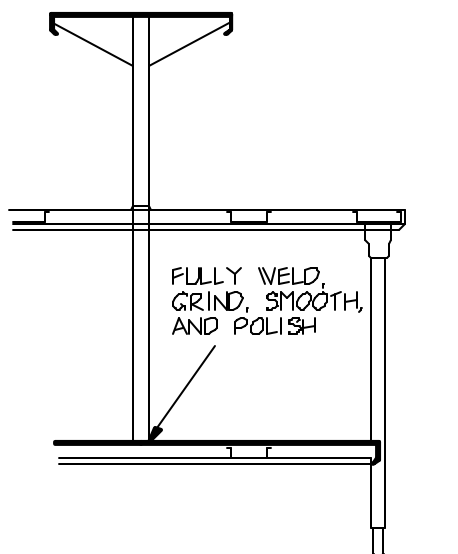
TABLE MOUNTED OVERSHELF

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

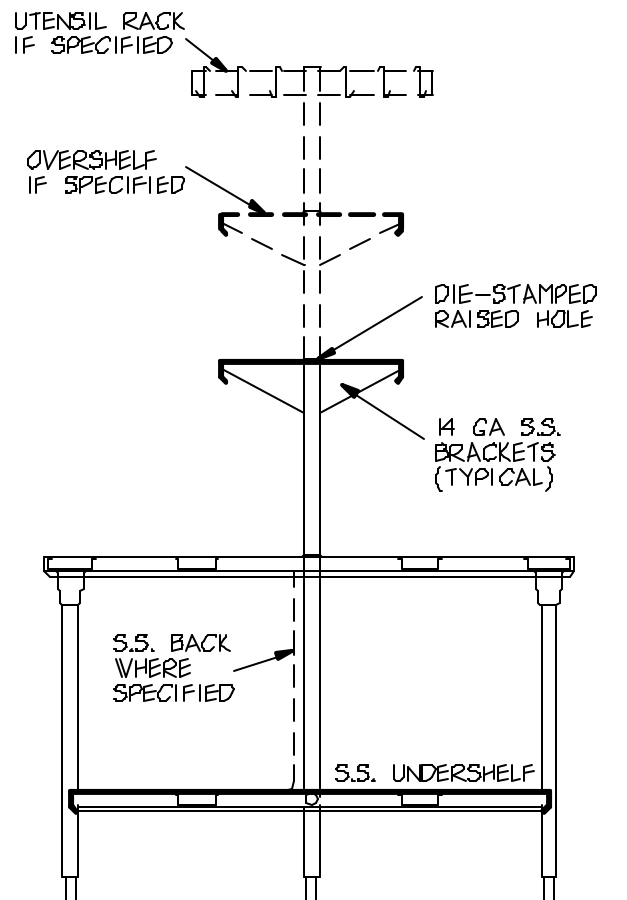
D-4.3



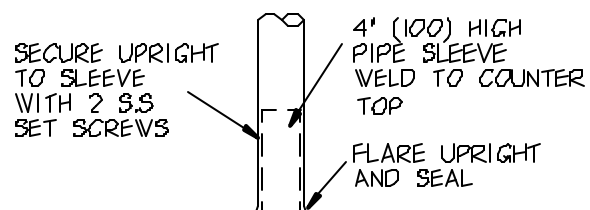
BRACING SUPPORT



UNDERSHELF SUPPORT



FULL LEG SUPPORT



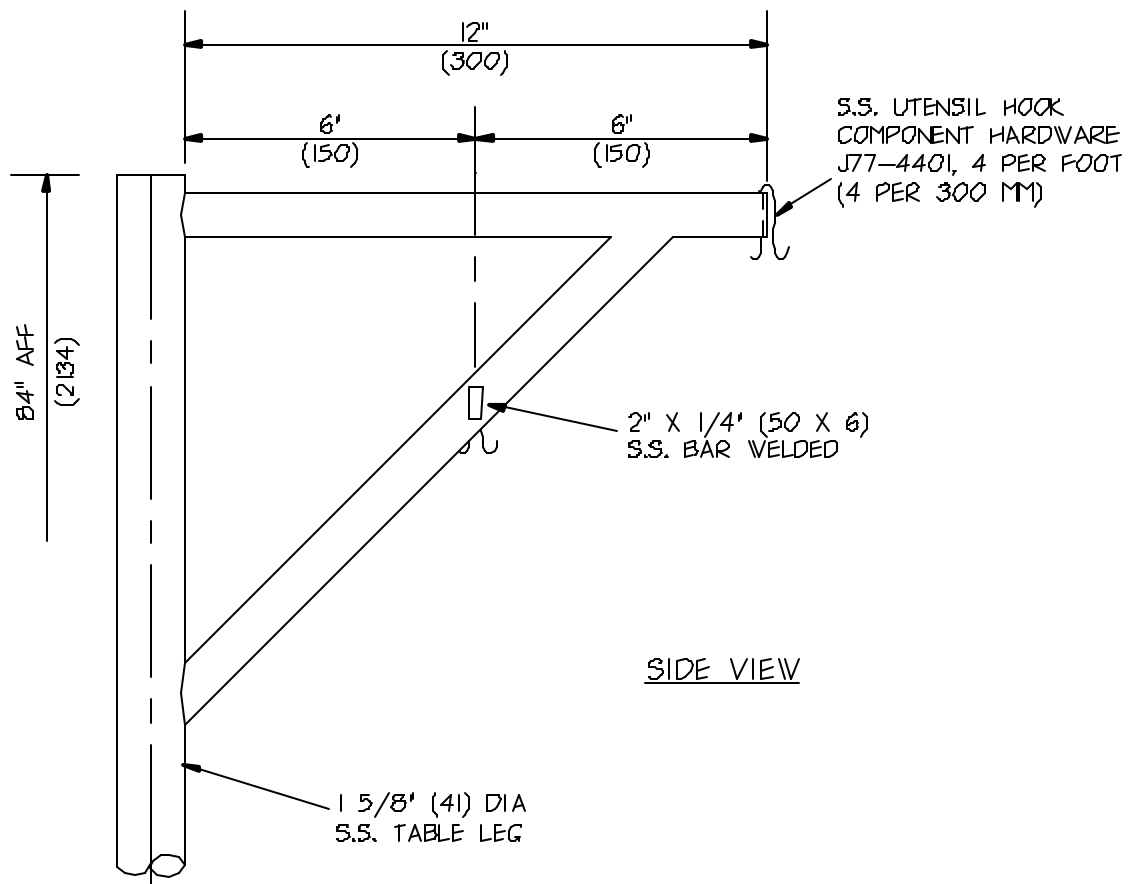
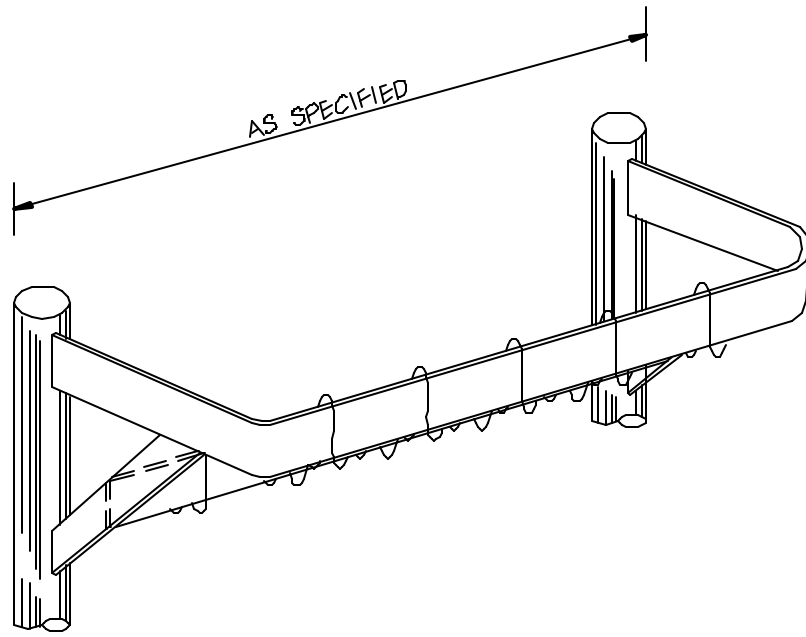
IF UPRIGHT CANNOT BE SECURED BY METHODS NOTED - UPRIGHTS ARE TO BE SECURED TO COUNTER TOP AS SHOWN



FREE STANDING TABLE MOUNTED OVERSHELF

D-4.6

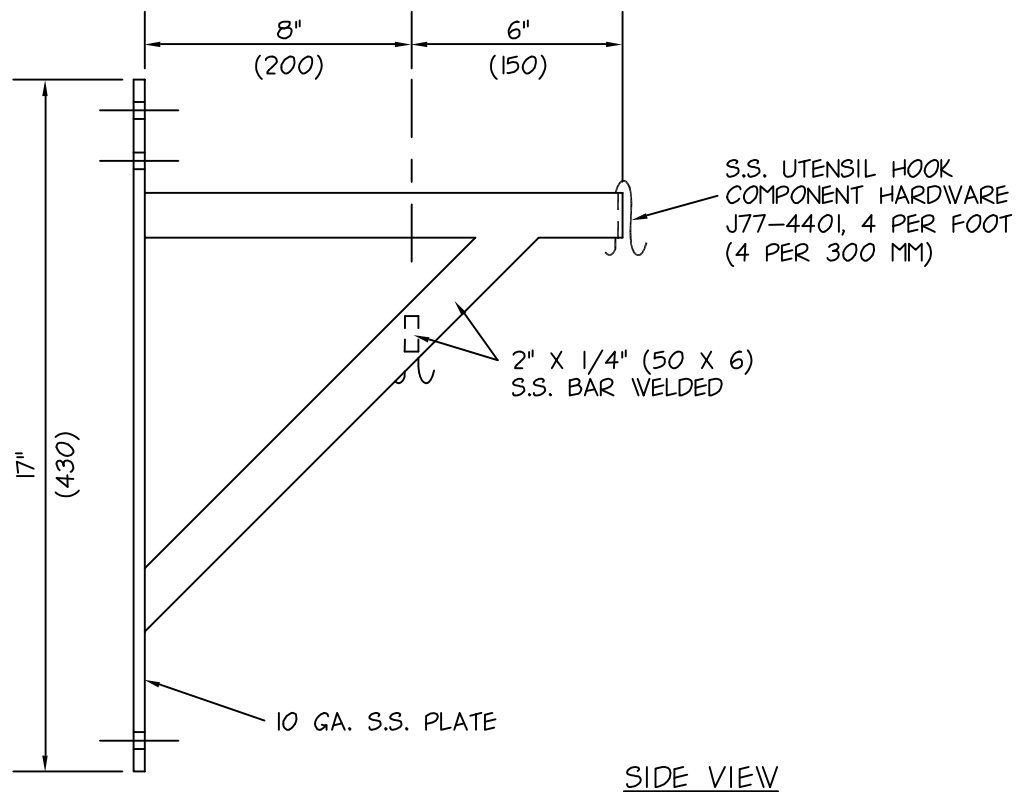
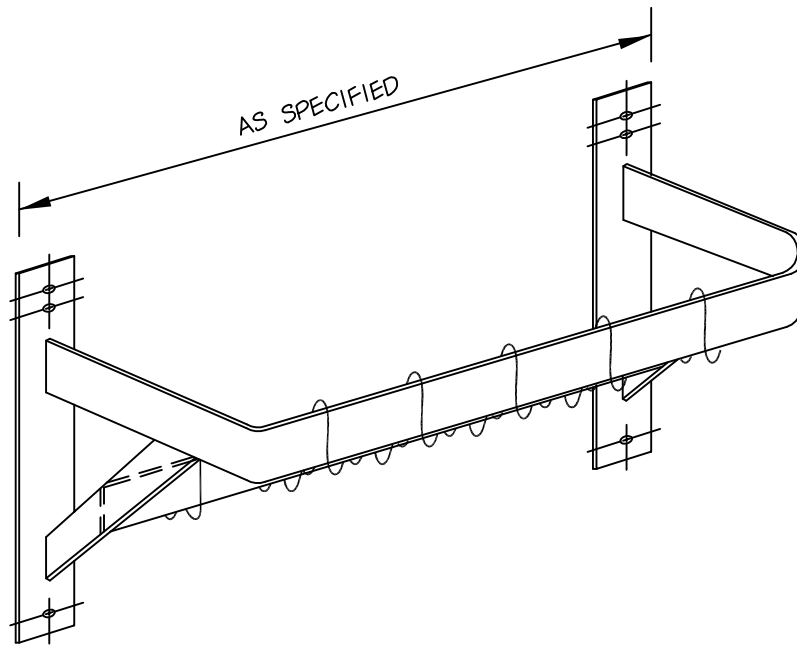
(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



UTENSIL RACK **- TABLE MOUNTED**

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

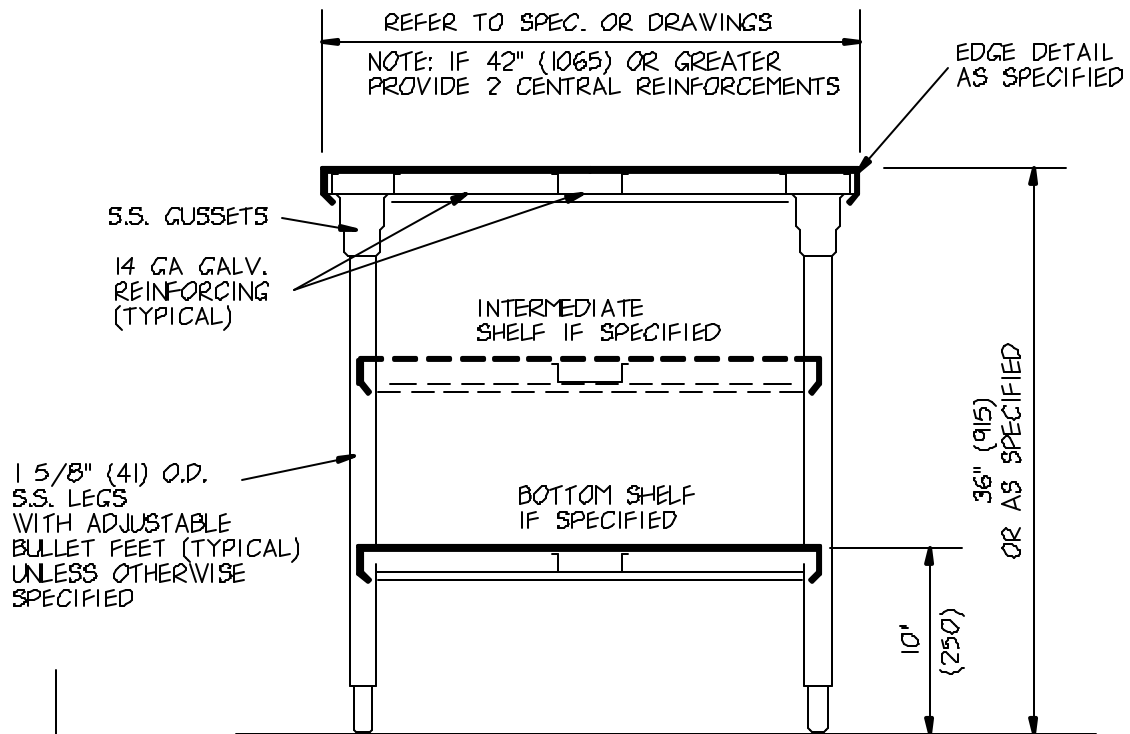
D-6.1



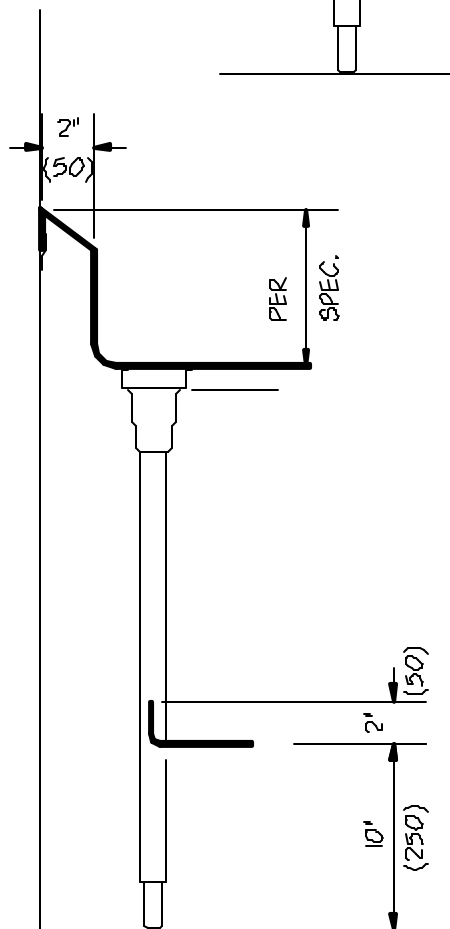
UTENSIL RACK - WALL MOUNTED

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

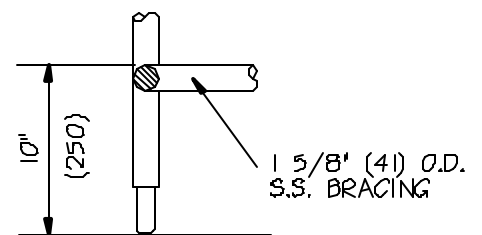
D-6.2



FREE STANDING



AT WALL



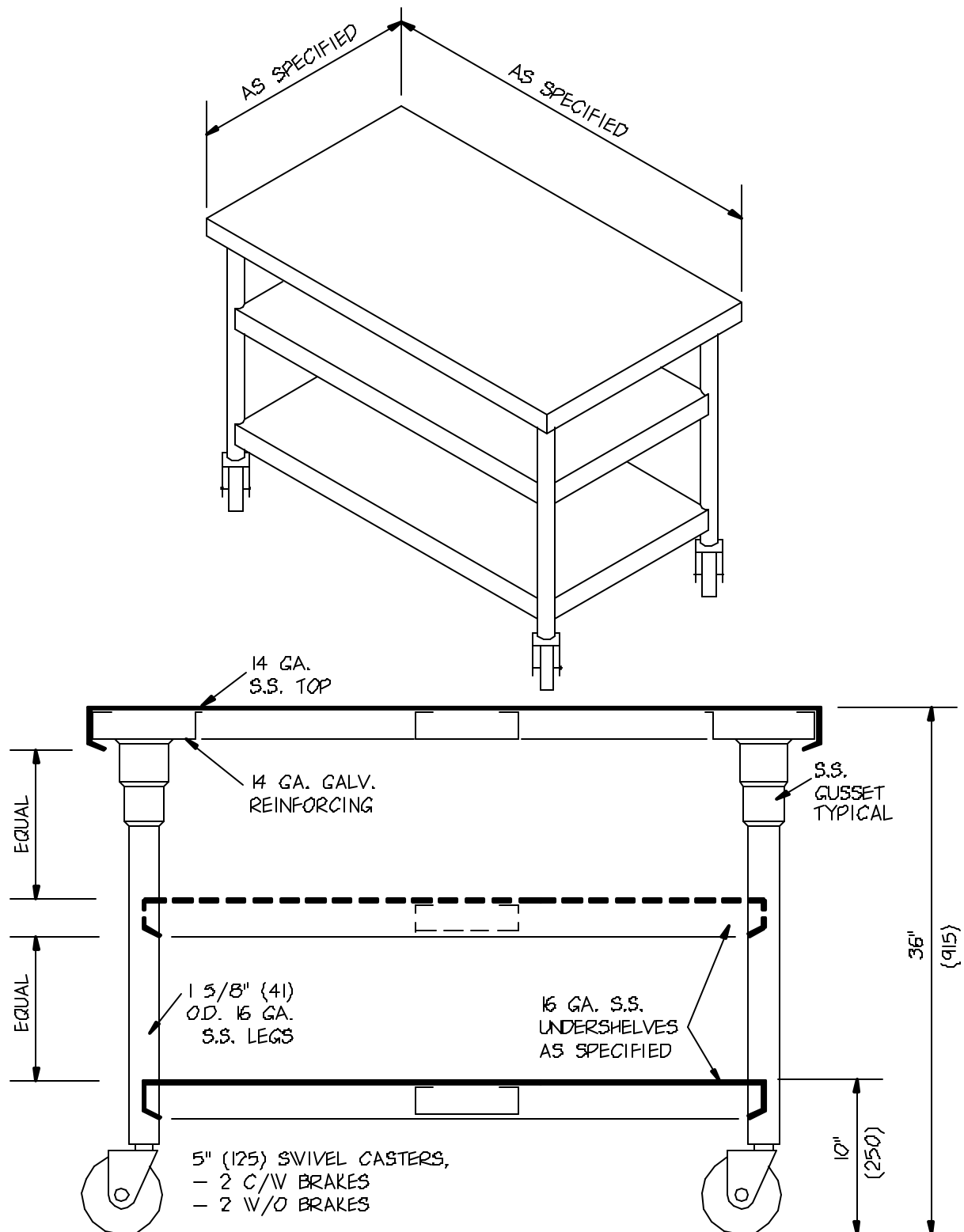
BRACING



TABLE - OPEN BASE

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-7.1



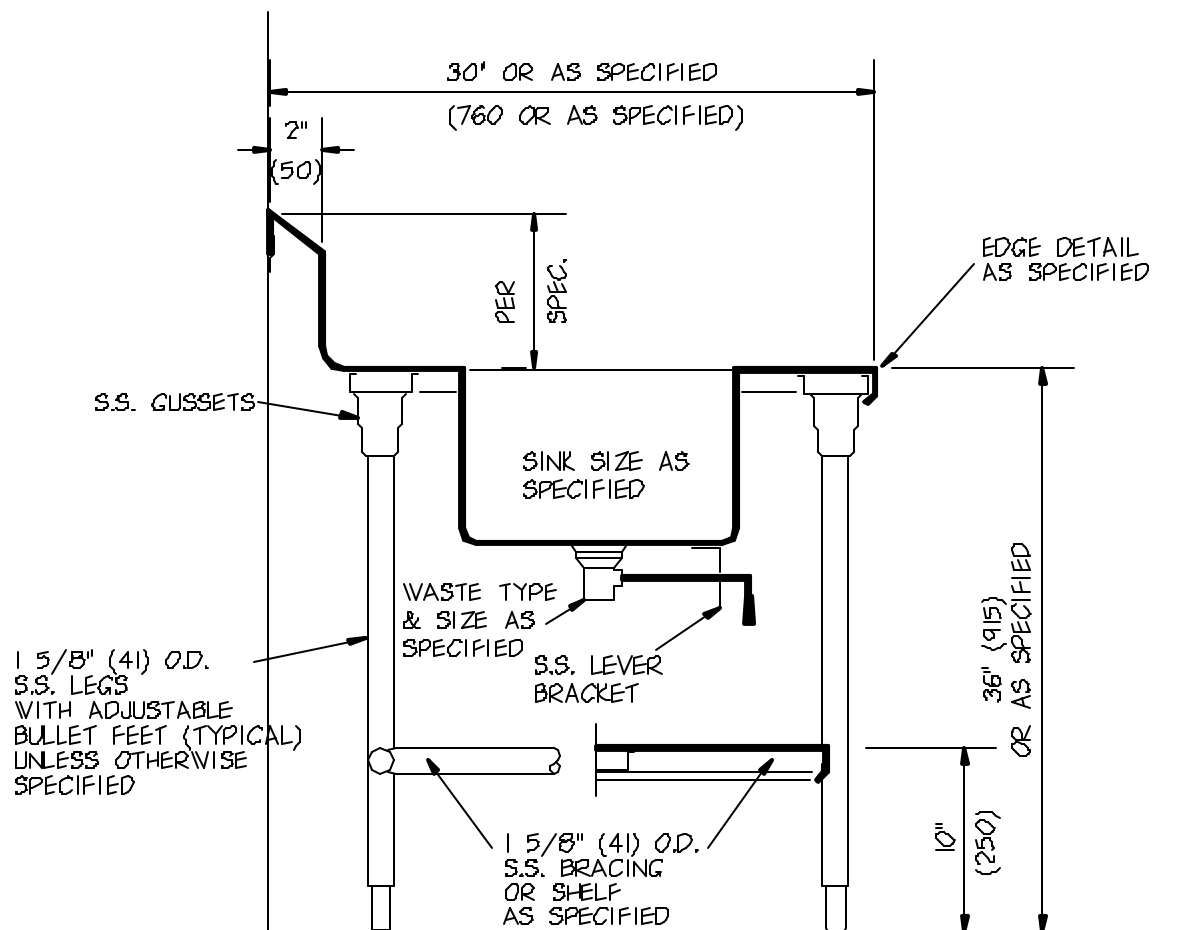
SECTION



MOBILE TABLE

D-7.2

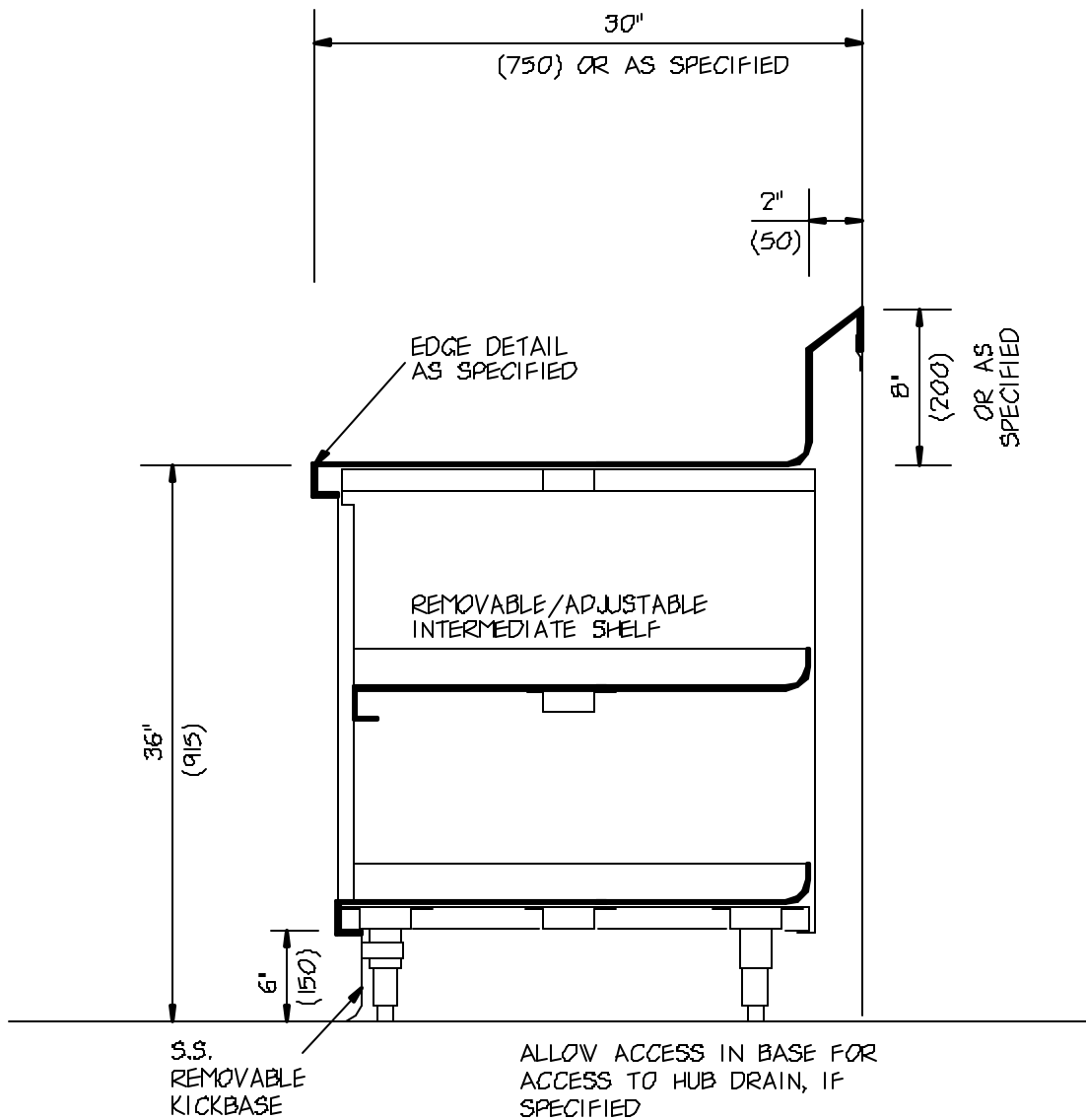
(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



WORKTABLE WITH SINK

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

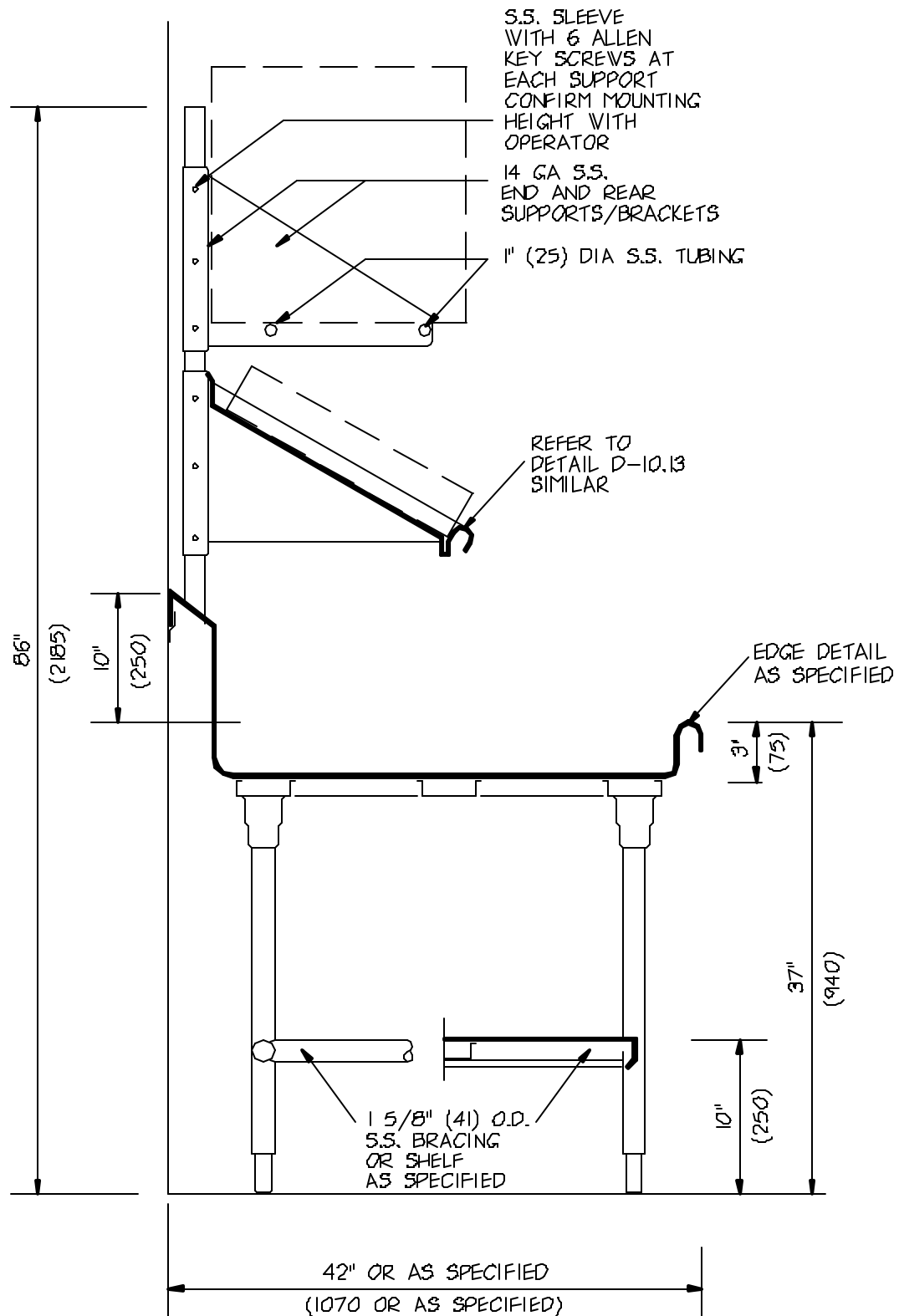
D-7.3



WORK COUNTER

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

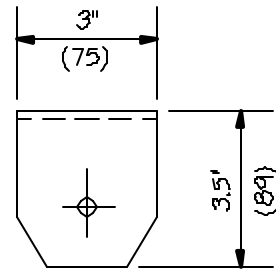
D-8.5



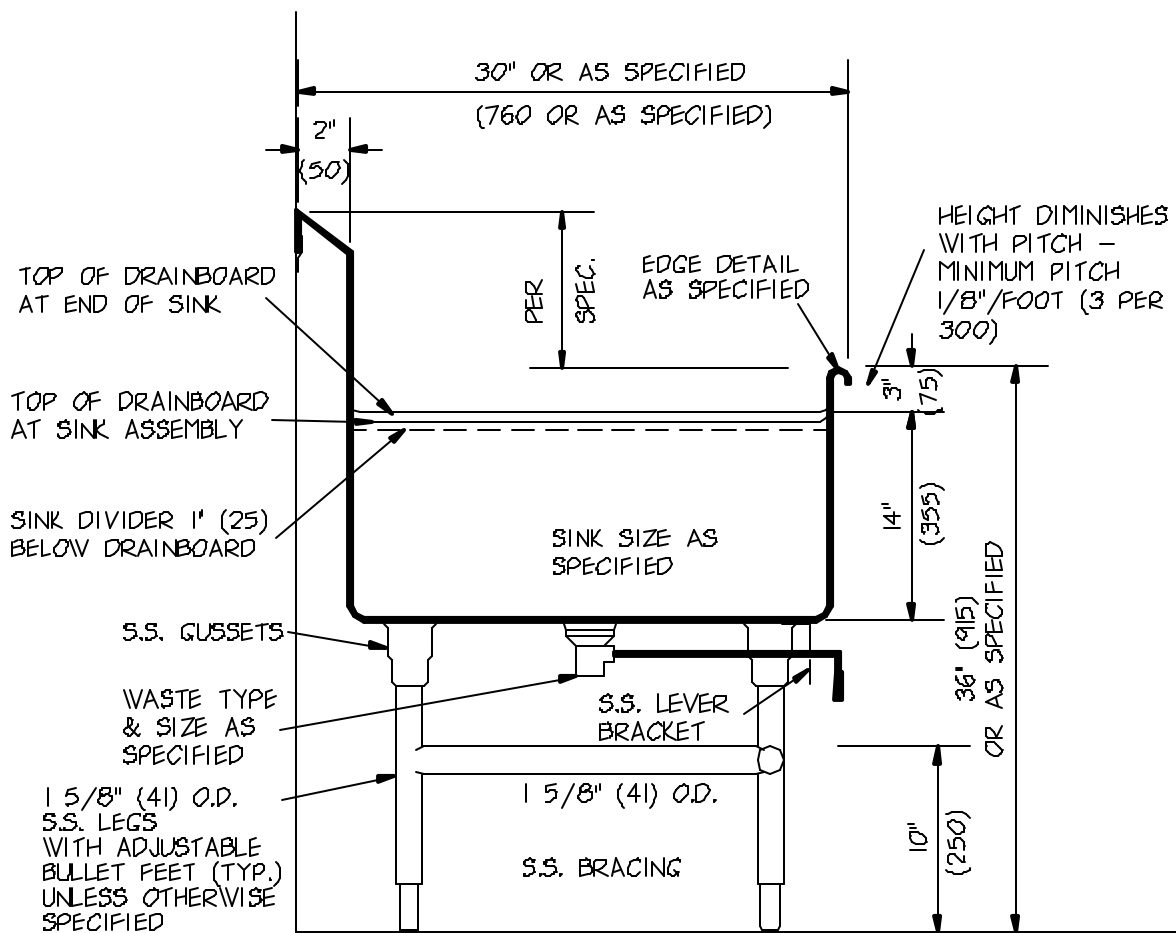
SOILED DISHTABLE

D-10.5

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



VALVE BRACKET



POTSINK

D-10.10

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

TOP OF GUIDE RAILS
TO BE FLUSH WITH
WORK SURFACE

COVED FRONT
AND BACK

SECTION

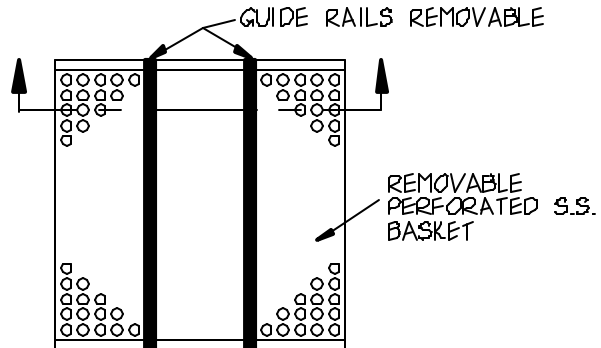
PERFORATED S.S. BASKET
REMOVABLE

NOTE:

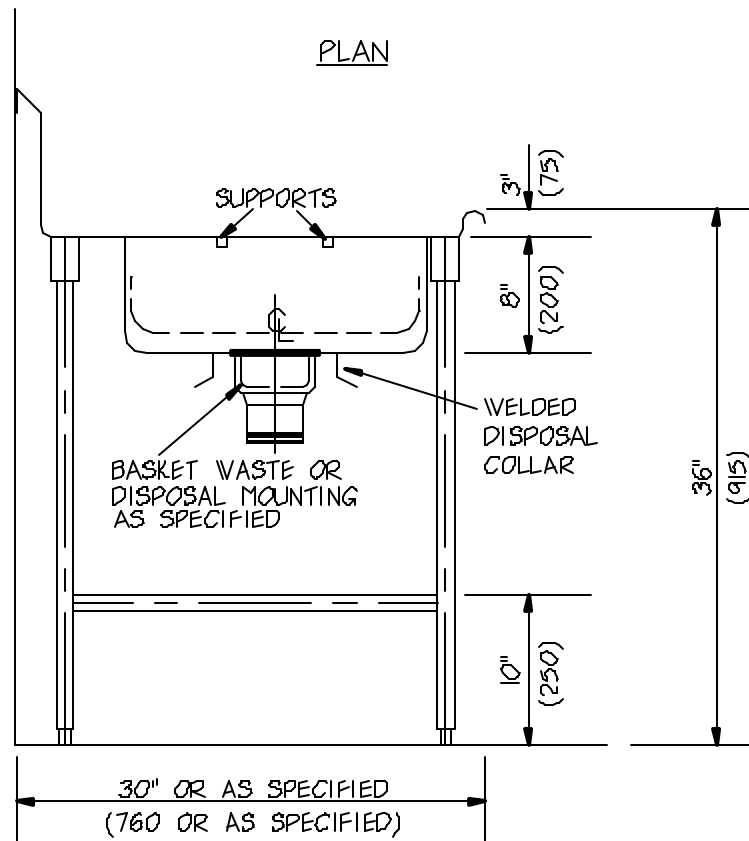
16" X 16" (400 X 400)
FOR 16" (400) RACKS
20" X 20" (500 X 500)
FOR 20" (500) RACKS

NOTE:

SINK WITH DISPOSAL
MOUNTING DOES NOT REQUIRE
PERFORATED BASKET -
SUPPLY REMOVABLE
RAILS ONLY



PLAN



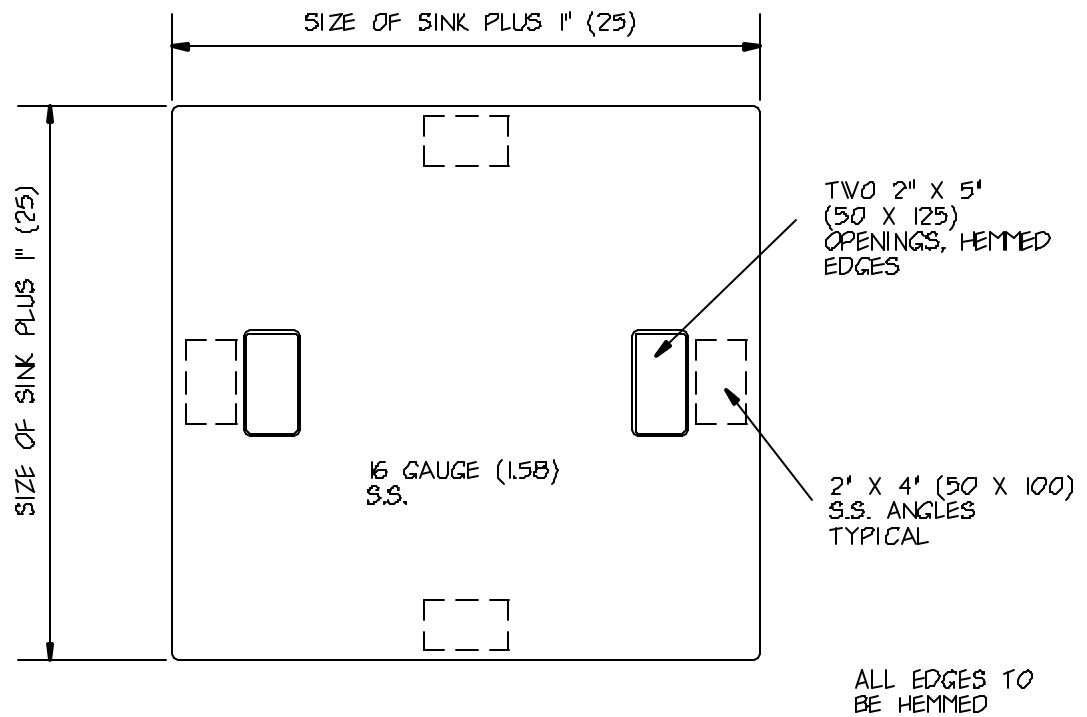
SECTION AT SINK



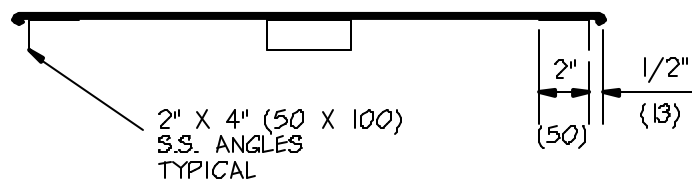
DISHTABLE SINK

D-10.11

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



PLAN



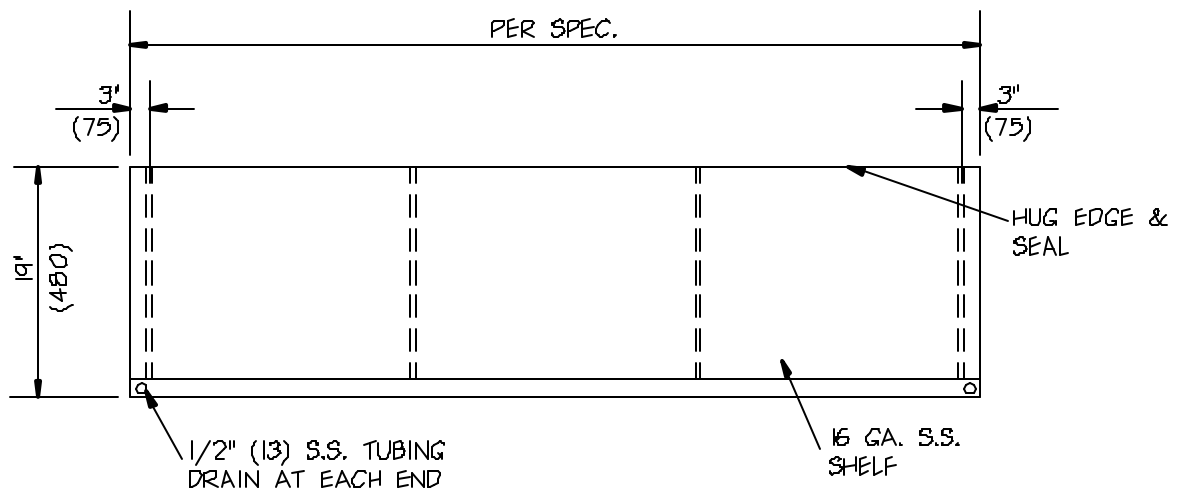
SECTION



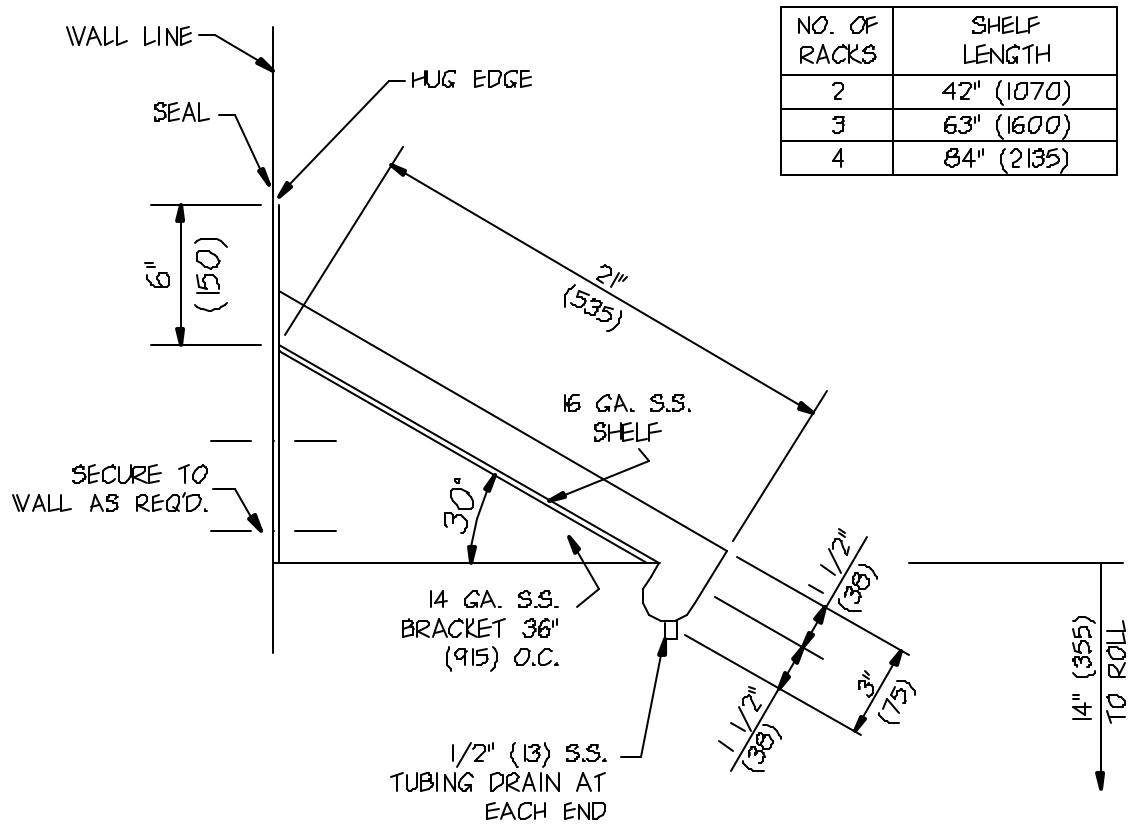
REMOVABLE SINK COVER

D-10.12

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



PLAN



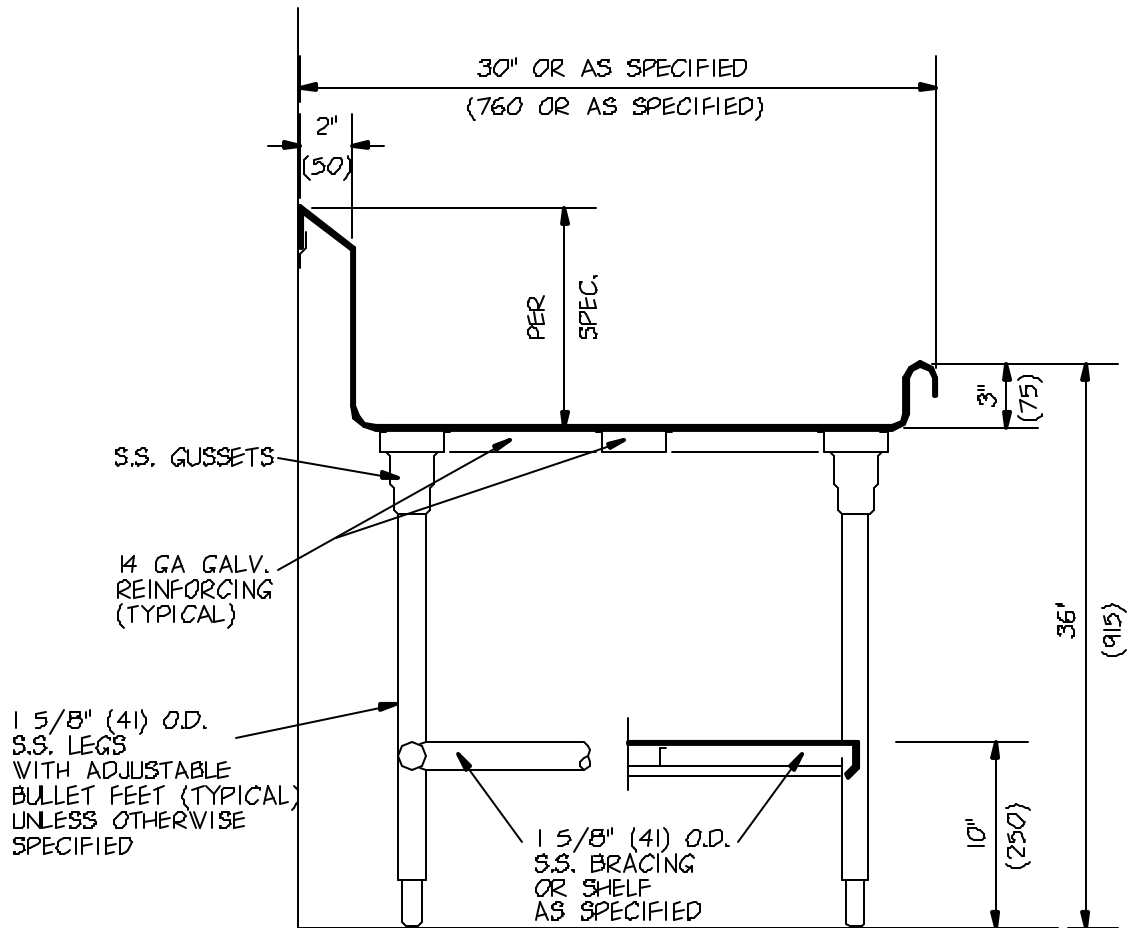
SECTION



RACK SHELF - WALL MOUNTED

D-10.13

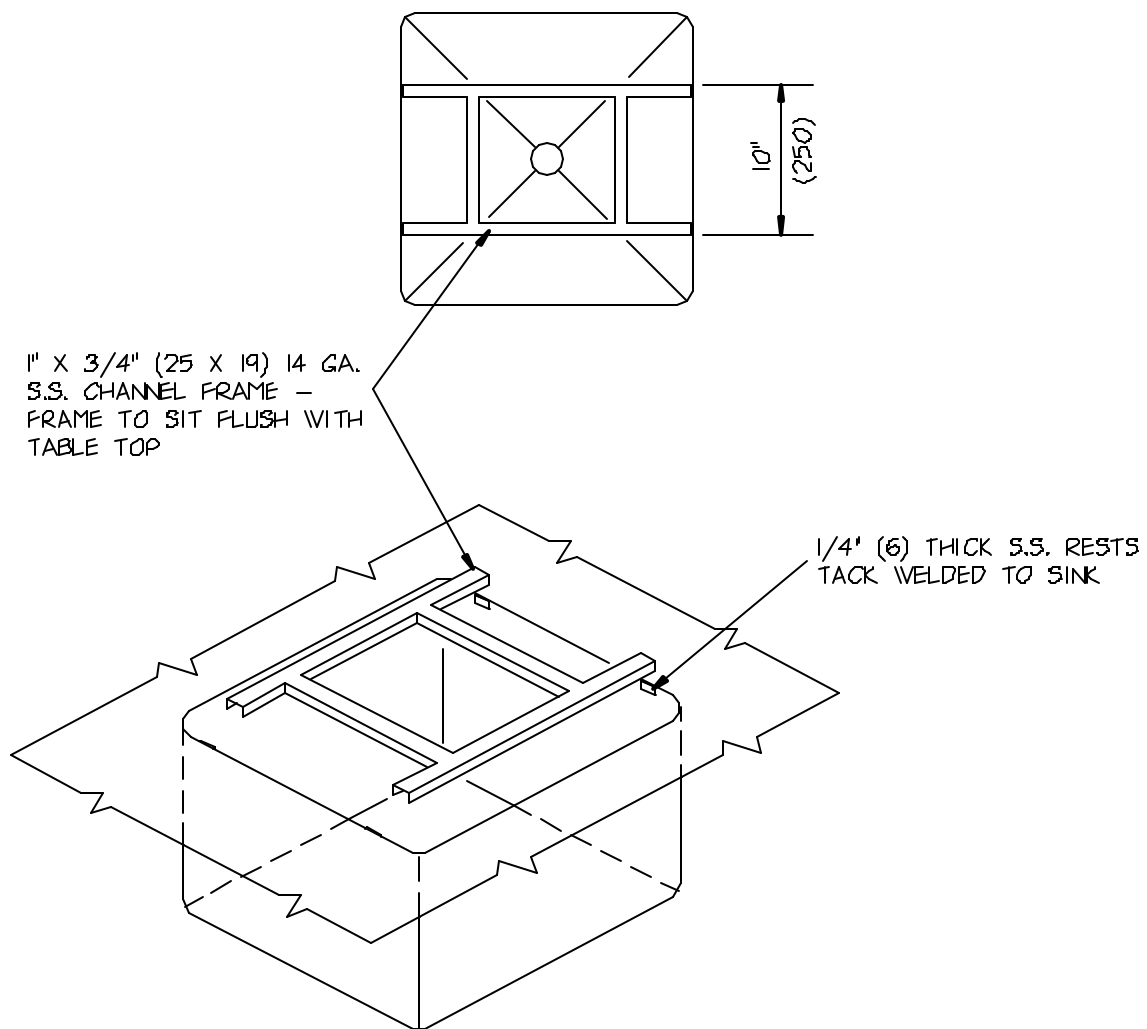
(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



CLEAN DISHTABLE

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

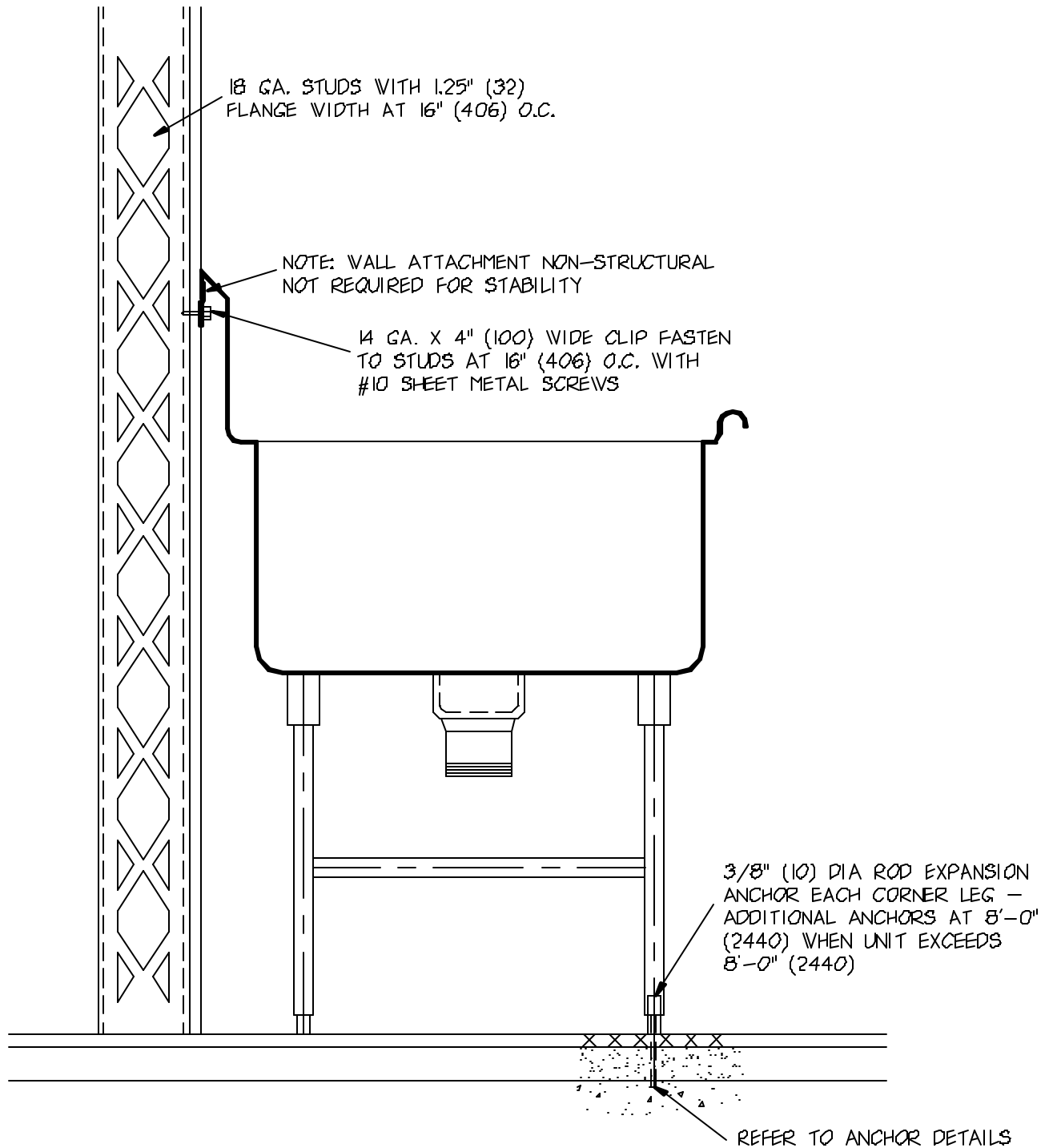
D-10.15



REMOVABLE RACK GUIDE

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

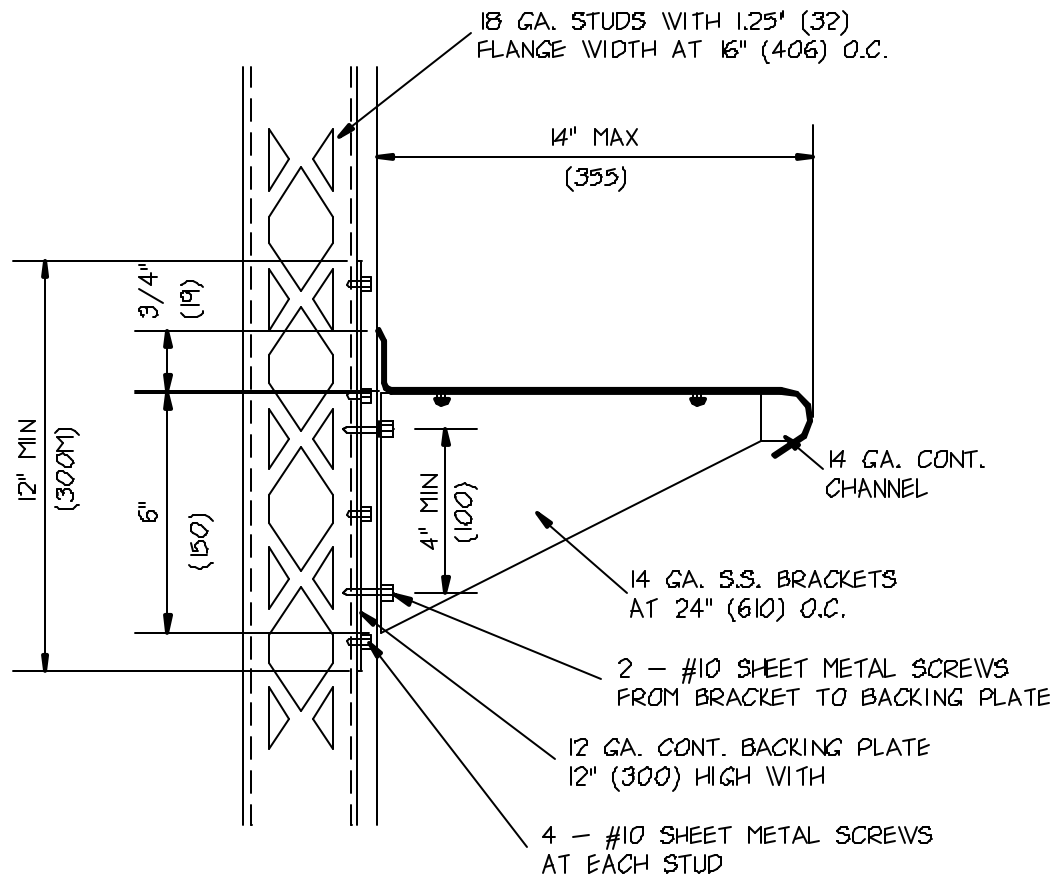
D-10.16



SMACNA GUIDELINES FOR SEISMIC RESTRAINTS **SINKS/TABLES AGAINST WALLS**

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-13.1



NOTE: 24" (610) BRACKET SPACING BASED ON
50 PSF LIVE LOAD. MAY INCREASE BRACKET
SPACING IN INVERSE PROPORTION TO LOADING.
EXAMPLE: 25 PSF LIVE LOAD AT 48" (1220) SPACING

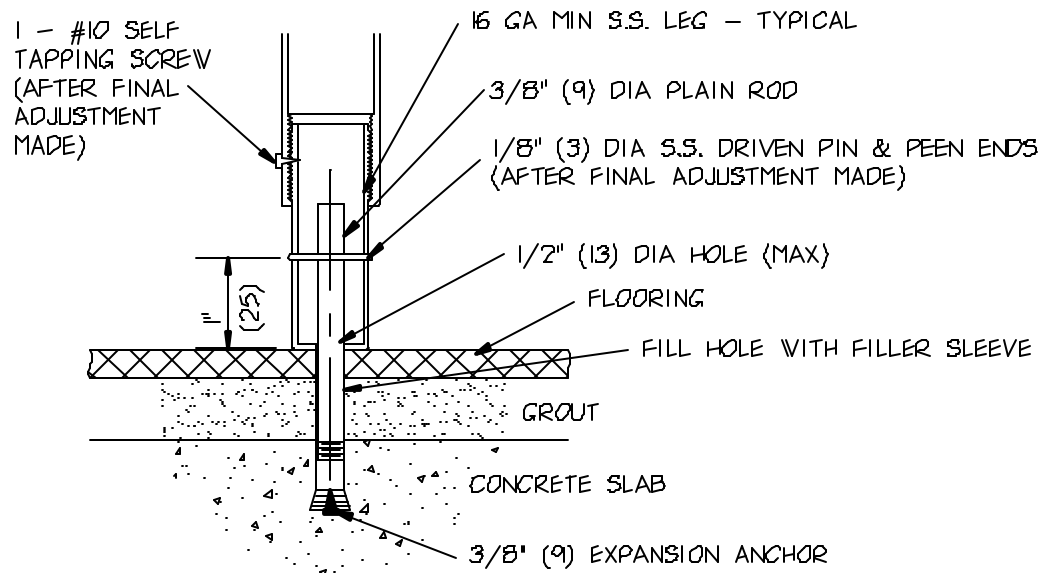
REFER ALSO TO OVERSHELF DETAIL



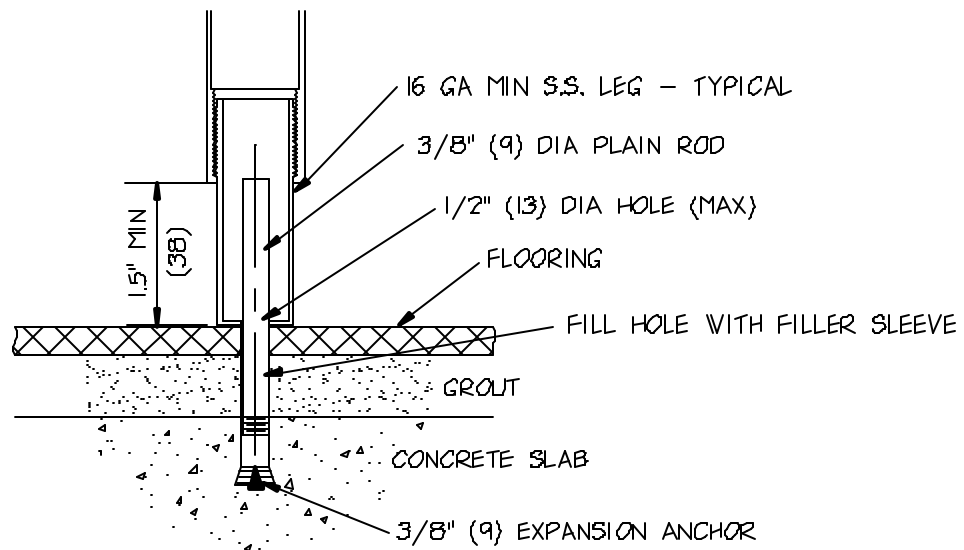
SMACNA GUIDELINES FOR SEISMIC RESTRAINTS WALL MOUNTED OVERSHELVES

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-18.2

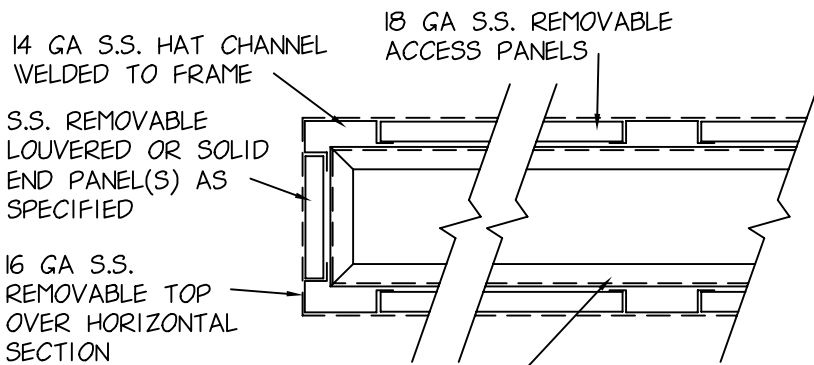


BULLET LEG - SHEAR & UPLIFT



BULLET LEG - SHEAR

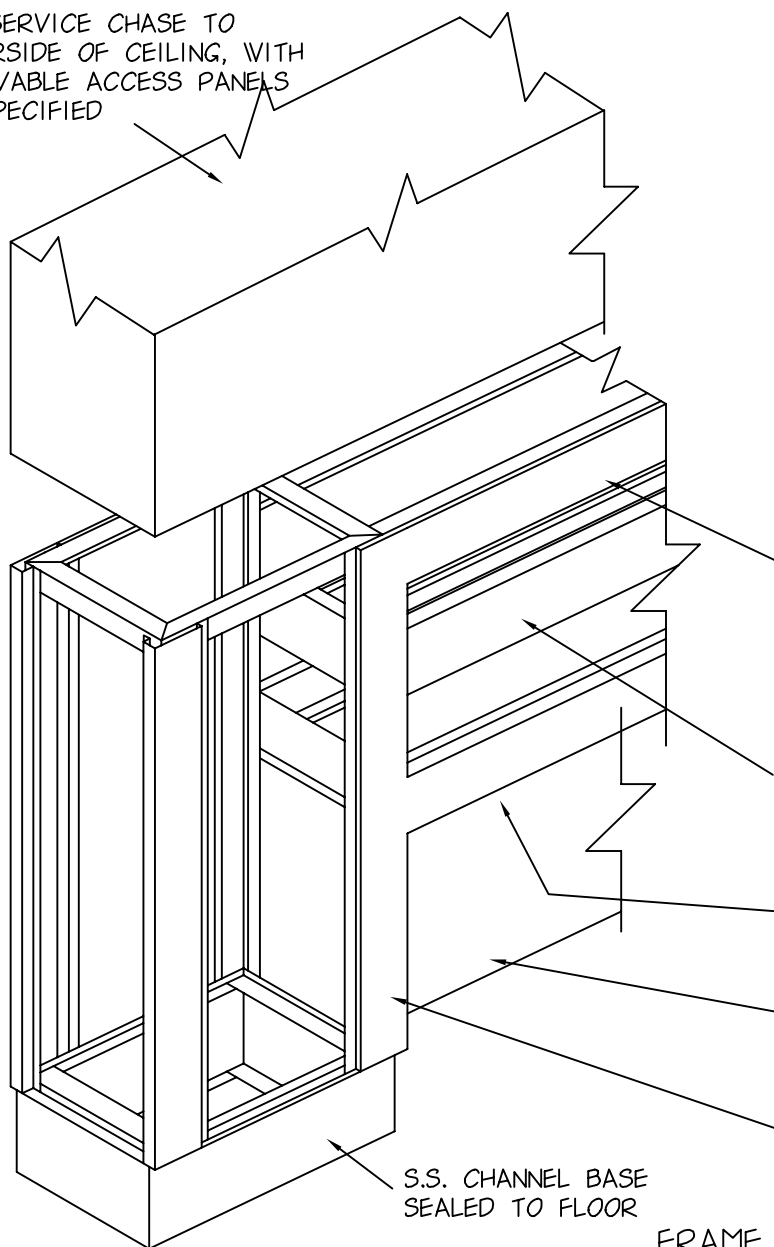




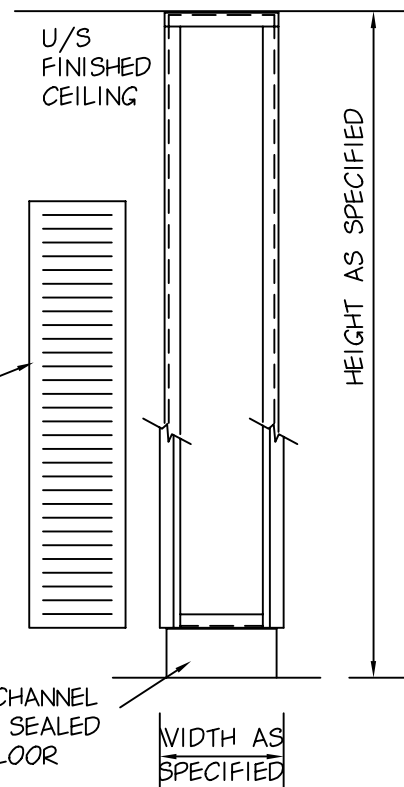
1" X 1" X 1/8" (25 X 25 X 3) ANGLE FRAME WITH 5" X 1" X 1/8" (125 X 25 X 3) M.S. CHANNELS ALL WELDED, PRIME COATED & SPRAYED WITH ALUMINIUM FRAME WORK

PLAN VIEW

S.S. SERVICE CHASE TO UNDERSIDE OF CEILING, WITH REMOVABLE ACCESS PANELS AS SPECIFIED



S.S. REMOVABLE LOUVERED OR SOLID END PANEL(S) AS SPECIFIED



END VIEW

1" X 1" X 1/8" (25 X 25 X 3) ANGLE FRAME WITH 5" X 1" X 1/8" (125 X 25 X 3) M.S. CHANNELS ALL WELDED, PRIME COATED & SPRAYED WITH ALUMINIUM FRAME WORK

STEEL CHANNEL INSIDE HORIZONTAL SECTION FOR MOUNTING OR SERVICE LINES AND CONNECTIONS - FEC TO COORDINATE WITH APPLICABLE TRADES FOR SERVICE LINE MOUNTING LINE RUNS

HORIZONTAL SECTION OPEN UNDER FOR ACCESS TO SERVICE LINES AND CONNECTION POINTS

18 GA S.S. SOLID BACK PANEL, 1" (25MM), INSULATED IF ON BUILDING WALL

14 GA S.S. HAT CHANNEL WELDED TO FRAME

S.S. CHANNEL BASE SEALED TO FLOOR

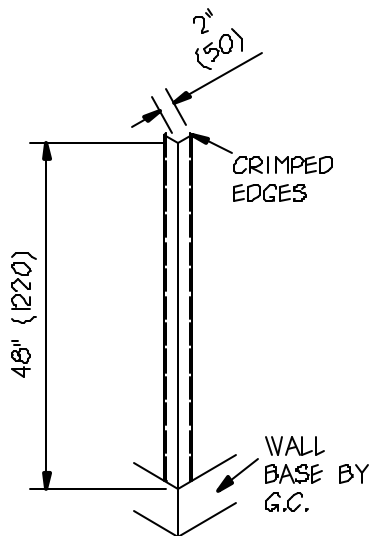
FRAME DETAIL



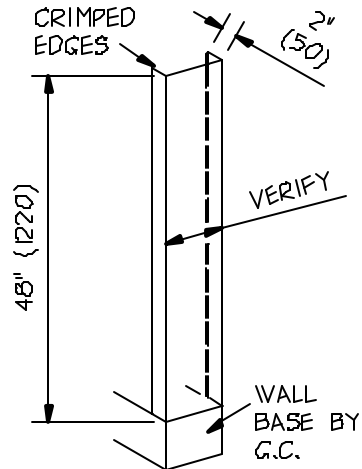
SERVICE WALL

D-19.2

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)



CORNER
GUARD

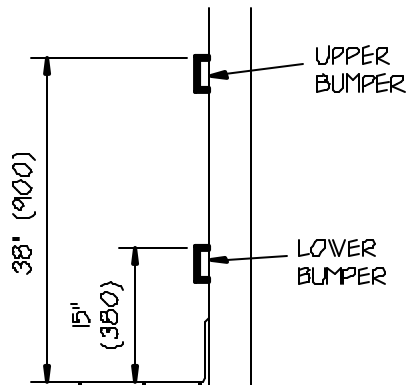


END WALL
GUARD

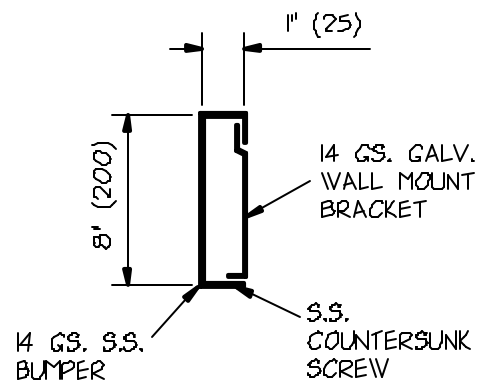


FLOOR

ELEVATION
WALL BUMPER



END VIEW
WALL BUMPER



SECTION WALL
BUMPER

WALL BUMPER



**CORNER GUARD, END WALL GUARD
WALL BUMPER**

(DIMENSIONS IN BRACKETS ARE MILLIMETERS)

D-26.1

NOTE: The following brochures are for information only and are not to be used for shop drawing submittal.

It is the responsibility of the successful FEC to provide up to date and accurate brochures at submittal.





Item No. _____

SelfCooking Center® 62 E (6 x 18" x 26"/12 x 12" x 20")

Description:

Unit for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic finishing.

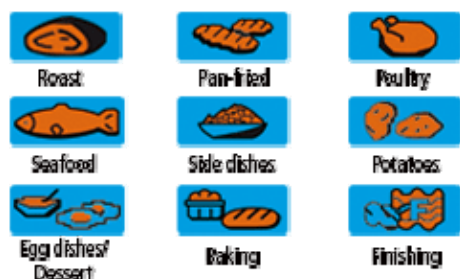
Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.



Features:

- Clear control panel with pictograms
- Rack monitoring with individual time programming of each rack for non-stop loading
- Program memory for at least 350 cooking programs with up to 12 steps
- Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure
- Automatic cleaning prompt that notes the cleaning stage and volume of chemicals
- Care status is shown on the display
- 6 cleaning stages for unsupervised cleaning and care, even overnight
- Detergent and Care tabs (solid detergents) for optimum health protection
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel
- 5 air speeds programmable
- Humidifying function can be programmed with humidity values from 85 °F-500 °F (30 °C-260 °C) for Dry Heat and Combination
- Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly
- Temperature probe integral with unit (cannot be lost)
- Positioning aid for core temperature probe
- Demand-related energy supply
- Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function
- High-performance fresh steam generator with automatic self-cleaning system prevents the development of lime-scale; softened water and regular de-scaling are typically not required.
- Level of scaling in the steam generator is monitored and displayed
- Automatic, active rinsing and drainage of steam generator by pump
- Lime-scale level of steam generator automatically sensed, automatic indication of when de-scaling is necessary, lime-scale level displayed at any time
- Menu-guided de-scaling program
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- Integral fan impeller brake
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Door handle with right/left and slam function
- 2 door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners
- Press-fit user-replaceable cabinet seal
- Airflow-optimized cooking cabinet
- Swivel air baffle with quick-release locks
- Drip collector and door drip pan with continuous discharge to unit drain
- Halogen cooking cabinet lighting with shock-proof CERAN glass
- Microprocessor-controlled cooking process
- HACCP data 10-day memory and output via integral USB interface
- Adjustable buzzer tone
- Adjustable foreign languages display
- Adjustable display contrast
- Real time display
- Free time selection with delayed start from 0-24 hours
- Pre-selected starting time adjustable for time and date
- Function Delta-T cooking
- Temperature unit-adjustable in °C or °F
- Half power setting
- Automatic drain condensate cooling/quenching
- Lengthwise loading for accessories
- Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning
- U-shaped rack rails with notched recesses for easy loading
- All-round heat insulation
- ServiceDiagnostic System with automatic service notices display
- Safety temperature limiter for cabinet and steam generator
- Hinged control panel allows front servicing and inspection
- Operating and warning displays
- Separate solenoid valves for normal and softened water
- Height-adjustable feet
- Material inside and out CrNi steel CNS 304
- 3 grids 20"x24" (2/1 GN)

SelfCooking Control® - 9 operating modes:



CombiSteamer mode - 3 operating modes:



Options:

- Left-hand hinged doors
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Marine version (German Lloyd)
- Security/Prision version
- Integral fat drain
- Can be connected to power optimization Sicotronic – others upon request.
- Special voltages
- Sous-vide core temperature probe
- Menu pad
- Lockable control panel, 2-step door latch

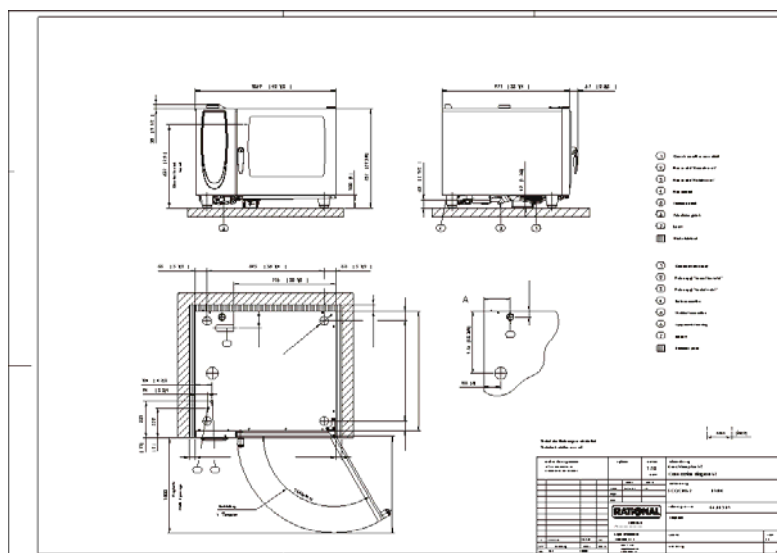
Accessories:

- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grids), CombiGrill®
- Mobile plate rack
- Transport trolley
- Thermocover
- UltraVent® condensation hood
- Exhaust hood
- CombiLink® software package
- CombiCheck® service package
- Combi-Duo kits for 2 units one on top of the other
- Special Cleaner tablets and Care tablets
- Adapters for sheet pans 18" x 26"

Approvals:



Consultant/Contractor:



SelfCooking Center® 62 E (6 x 18" x 26"/12 x 12" x 20")

- 1 Common water supply (cold water)
- 2 Water supply cold water
- 3 Water supply soft or hot water
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding
- 7 Vent pipe 2" (50 mm)

Minimum distance 2" (50 mm)

Left side 20" recommended for servicing unit without the ability to move for servicing

Measurements in mm (inches)

Technical specification:

Capacity (Steam pans):	12x12"x20"
Capacity (Full size sheet pans):	6x18"x26"
Capacity (GN-container/grids):	6 x 2/1 GN / 12 x 1/1 GN
Loading for:	2/1, 1/1 GN
Number of meals per day:	60-160
Width:	42 1/8" (1,069 mm)
Depth:	38 1/4" (971 mm)
Height:	29 3/4" (757 mm)
Water connection (pressure hose):	3/4" NPS for 1/2" pressure hose
Note:	Connect to drinking water only
Water pressure (Flow pressure):	21.75 - 87 psi

Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet
Note:	connect only to 2" (50mm) diameter steam temperature resistant pipe
Connected load:	21 kW
"Moist heat" connection:	18 kW
"Dry heat" connection:	20 kW
Electrical connection:	Three Phase
208 V:	59 amps
240 V:	68 amps
440 V:	28 amps
480 V:	33 amps
Notes:	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.

Weight (Net): 314 lbs (142.5 kg)

Weight (Gross):	335 lbs (152 kg)
Cubing packing:	46.9 cu.ft. (1.33 m³)
Freight Class:	85, F.O.B.
#AWG Wire size (140° F):	#3: 208/240 V #8: 440/480 V
Recommended breaker:	Three Phase
208 V:	70 A
240 V:	80 A
440 V:	35 A
480 V:	40 A
* With optional rack adapter Art. No.:	60.62.050
** Other voltages on request	

Installation Requirements, External Heat Source Proximity

Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends testing to determine if any harmful elements or conditions exist in the water • Consult owners manual, installation manual for additional installation requirements for specifics and details.

Bidding specifications

The RATIONAL unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

Cooking Modes

9 automatic modes for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic finishing.

3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steamer (85 °F-575 °F).

Unit shall be equipped with:

High-performance fresh steam generator with automatic self-cleaning system prevents the development of lime-scale; soft water and regular de-scaling are not required. • Level of scaling in the steam generator is monitored and displayed • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure • Automatic cleaning prompt that notes the cleaning stage and volume of chemicals • Care status is shown on the display • 6 cleaning stages for unsupervised cleaning and care, even overnight • Detergent and care tabs (solid detergents) for optimum health protection • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic drain condensate cooling/quenching • Humidifying function • 5 air speeds programmable • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with right/left and slam function • Drip collector and door drip pan • Hinging rack with additional rail for drip collector • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water • HACCP data 10-day memory and output via integral USB interface.

RATIONAL Cooking Systems 895 American Lane
Schaumburg IL 60173 USA Tel.:(847) 273-5000 Fax.:(847) 755-9583

RATIONAL Canada 2410 Meadowpine Blvd., Suite
107 Mississauga, Ontario L5N 6S2 Canada Tél.: 905
567 5777 Fax.: 905 567 2977

Visit us on the Internet: www.rational-online.com

We reserve the right to make technical improvements



1/2 – 1-1/4 H.P. DISPOSER MODELS

Heavy-duty disposer designed for continuous operation in restaurants, hotels, hospitals and cafeterias. Food waste including steak bones is quickly and efficiently removed with this labor-saving, self-cleaning, environmentally sound disposer.

SPECIFICATIONS

- **Grind Chamber:** Corrosion Resistant Stainless Steel
- **Mounting:** 3/4" (19.1 mm) rubber mounting above grinding chamber isolates sound and eliminates vibration. Mounting is enclosed in chrome plated covers for sanitation and appearance.
- **Motor:** 1/2 – 1-1/4 HP Induction Motor, 1725 RPM, totally enclosed to provide protection against outside moisture. Controlled power air flow cools motor for efficiency and longer life. Built-in thermal overload protection.
- **Cutting Elements:** Stationary and rotating shredding elements made from cast nickel chrome alloy for long life and corrosion resistance, designed for reverse action grinding.
- **Main Bearings:** Double-tapered Timken roller bearings provide a shock absorbing cushion.
- **Motor Seals:** Triple lip seal protects motor from water damage. Secondary spring-loaded oil seal provides double protection against water and loss of grease.
- **Finish:** All Stainless Steel and Chrome plated. Paint-free for lasting sanitation.
- **Warranty:** 1 year full warranty from date of installation.
- **A Disposer Package Includes:** 1 Mounting/Bowl Assembly, 1 Electrical Control, 1 Syphon Breaker, 1 Solenoid Valve, and 1 Flow Control Valve. The standard Flow Control Valve will be sent with the unit unless the optional valve is specified.



MODEL & HORSEPOWER/ELECTRICAL REQUIREMENTS

<input type="checkbox"/> SS-50 1/2 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, UL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 8.4/4.0/4.2 amps, CSA <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.0/2.2/1.1 amps, CSA
<input type="checkbox"/> SS-75 3/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.0/4.2/5.0 amps, UL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, UL <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 10.4/4.3/5.0 amps, CSA <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.5/3.0/1.5 amps, CSA	<input type="checkbox"/> 115/230V, 50 Hz, 3 Ph, 7.7/3.7 amps <input type="checkbox"/> 230/460V, 50 Hz, 3 Ph, 2.7/1.4 amps <input type="checkbox"/> 380V, 50 Hz, 3 Ph, 1.1 amps
<input type="checkbox"/> SS-100 1 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, UL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, UL <input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, CSA	<input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.2/3.0/1.5 amps, CSA <input type="checkbox"/> 120/208-240V, 60 Hz, 1 Ph, 11.6/5.1/5.7 amps, NOM <input type="checkbox"/> 100/200-230V, 50/60 Hz, 1 Ph, 10.4/5.2/5.4 amps
<input type="checkbox"/> SS-125 1-1/4 H.P.	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, UL <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, UL	<input type="checkbox"/> 115/208-230V, 60 Hz, 1 Ph, 12.8/5.9/6.6 amps, CSA <input type="checkbox"/> 208-230/460V, 60 Hz, 3 Ph, 2.6/3.3/1.9 amps, CSA

NOTE: All amp ratings denote amp draw during a grind load.

ELECTRICAL CONTROLS



- ☐ AS-101 Control Center
"Aqua Saver"
(Auto-Reversing)



- ☐ CC-101 Control Center
(Auto-Reversing)



- ☐ CC-202 Control Center
(Auto-Reversing)



- ☐ Manual Reverse Switch
(Dual Direction)



- ☐ Manual Switch
(Single Direction)

Our products appear on **The KCL CADalog**
CD-ROM based CAD Foodservice Symbol
Library. More information is available from
Kochman Consultants, Ltd. at www.kclcad.com.



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www.insinkerator.com



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DISPOSER MOUNTING ASSEMBLIES (choose one)

Bowl Mounts



- ☐ Type A Sink Bowl Assembly: Includes bowl, water nozzle(s), bowl cover, splash baffle



- ☐ Type B Sink Bowl Assembly: Includes bowl, water nozzle(s), silver guard, splash baffle



- ☐ Type C Sink Bowl Assembly: Includes bowl, water nozzle(s), splash baffle

Sink Bowl Assembly Size

- ☐ 12" (304.8 mm) with one adjustable water nozzle
- ☐ 15" (381.0 mm) with one adjustable water nozzle
- ☐ 18" (457.2 mm) with two adjustable water nozzles

Collar Mounts



- ☐ #5 Sink Flange Mounting Assemblies for 3-1/2" – 4" (88.9 mm – 101.6 mm) sink opening (support legs are recommended)



- ☐ #6 Collar Adaptor for welding into trough, provides 6-5/8" (168.3 mm) opening, includes splash baffle



- ☐ #7 Collar Adaptor for welding into sink, provides 6-5/8" (168.3 mm) opening, includes splash baffle and stopper

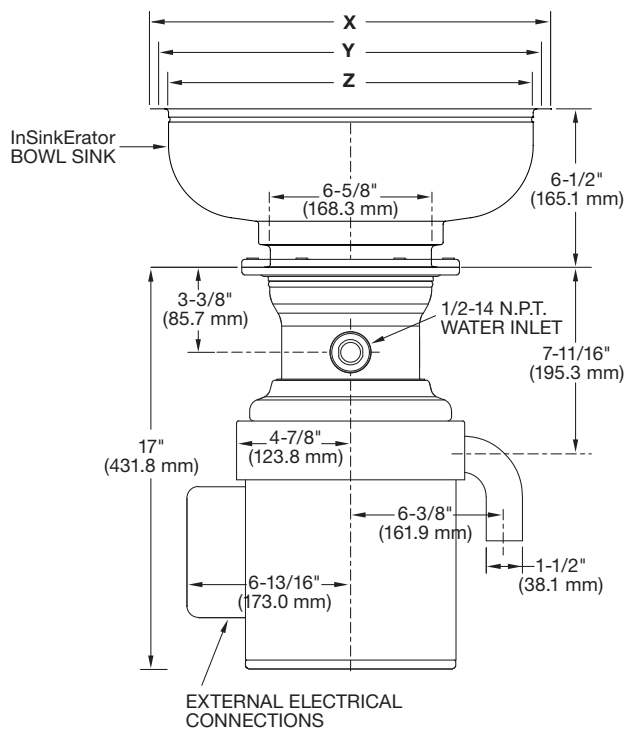
DIMENSIONS

IMPORTANT: Use dimension chart below for adaptor height in place of InSinkEerator bowl sink height when mounting directly to a sink.

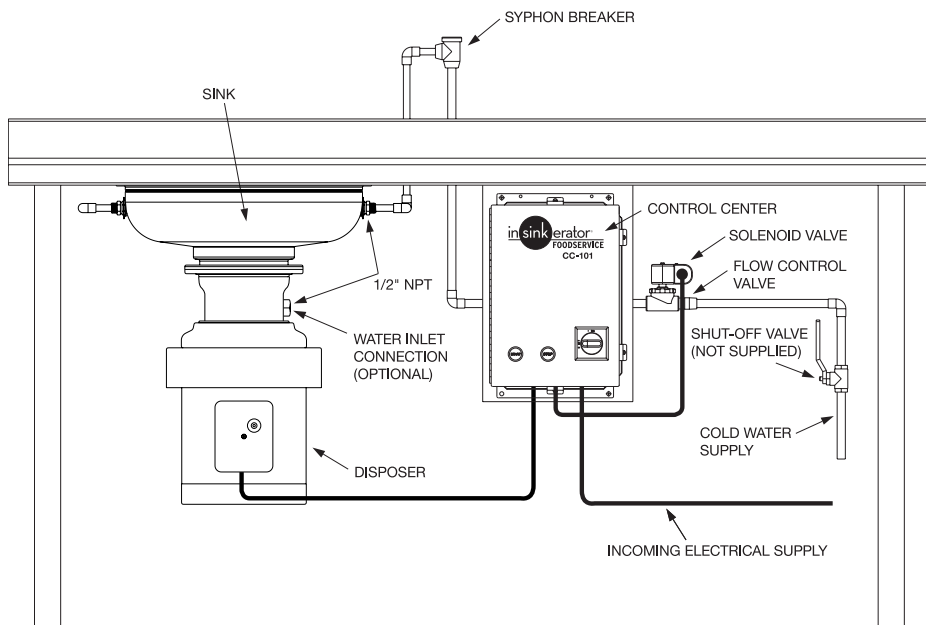
Bowl Sinks	Flange O.D. X	Work Table Hole Y	Flange I.D. Z	Height
12" (304.8 mm)	13-1/2" (342.9 mm)	12-1/4" (311.2 mm)	12" (304.8 mm)	6-1/2" (165.1 mm)
15" (381 mm)	16-1/2" (419.1 mm)	15-1/4" (387.4 mm)	15" (381.0 mm)	6-1/2" (165.1 mm)
18" (457.2 mm)	19-1/2" (495.3 mm)	18-1/4" (463.6 mm)	18" (457.2 mm)	6-1/2" (165.1 mm)
Adaptors	X	Y	Z	Height
No. 5	Fits Standard Sink Opening: 3-1/2" – 4" (88.9 mm – 101.6 mm)			2-3/4" (69.9 mm)
No. 6	7-13/16" (198.4 mm)	6-7/8" (174.6 mm)	6-5/8" (168.3 mm)	1-3/16" (30.2 mm)
No. 7	9-1/8" (231.8 mm)	7-7/8" (200.0 mm)	7-5/8" (193.7 mm)	2-1/16" (52.4 mm)

NOTE:

- Adaptors are available upon request for all competitor sink bowls or cones.
- Please have sink bowl/cone type with the necessary dimensions when ordering adaptors.



RECOMMENDED INSTALLATION



RECOMMENDED WATER USAGE

	Standard	Optional
SS-50	3 GPM (11.4 LPM)	N/A
SS-75	3 GPM (11.4 LPM)	N/A
SS-100	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)
SS-125	5 GPM (18.9 LPM)	3 GPM (11.4 LPM)

For additional information, see Foodservice Product Information Binder.



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and Gastro-Norm 1/1 Bulk Food Pans

"HLC SERIES"

RADIANT HEAT



HLC-8L

Shown with Full-View Lexan Door
and Edgemount Latch optional accessories.



HLC-10



HLC-7

**Natural radiant heat keeps
foods oven fresh longer
and prevent product
dehydration and shrinkage.**



FWE's natural convection heat/humidity system provides a soft radiant heat throughout the cabinet, perfect for holding pre-cooked foods for either short or prolonged periods of time. Serve appetizing food presentations from these units that help you produce consistent and better tasting foods.

Hold and serve the best possible foods with FWE's Mobile Pan Servers. Designed to accommodate 12" x 20" and GN 1/1 pans, these small holding cabinets do not require forced air movement. FWE's unique pan slide racks are one piece die stamped stainless steel, providing greater hygiene and strength. The front edges are relieved for easy loading and the pair of racks are removable for easy cleaning.

- ◇ All stainless steel
- ◇ Welded construction - no rivets
- ◇ Tubular stainless steel welded base frame
- ◇ Heavy-duty polyurethane casters
- ◇ Recessed up-front controls
- ◇ Heavy-duty door hinges
- ◇ Positive close door latch
- ◇ Stainless steel lift handles
- ◇ Individually controlled compartments
- ◇ Hi-temp door gasket
- ◇ Fully insulated throughout
- ◇ Stainless steel pan slides
- ◇ Two year limited warranty



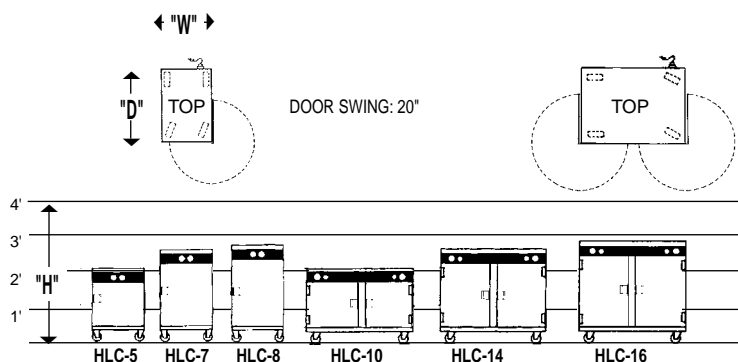
made to serve you better

PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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SPECIFICATIONS:

MOBILE HANDY LINE COMPARTMENTS

For 12" x 20" and GN 1/1 Bulk Food Pans



PERFORMANCE VALUES	
T E M P	190° 170° 150° 130° 110° 70°
	RECOVERY PREHEAT TIME
	5 10 15 20 25 30 35
PREHEAT	75°F to 170°F APPROX. 29 MIN.
RECOVERY	120°F to 170°F APPROX. 13 MIN.

CAPACITIES OF 12" x 20" or GN 1/1 PANS [A]										CLASS 100			
MODEL NUMBER	2.625" FIXED SPACINGS			66.7mm FIXED SPACINGS			OVERALL EXTERIOR DIMENSIONS IN. (mm)			NO. OF DOORS	CASTER SIZE	SHIP WT. LBS. (KG)	CUBIC FEET (m3)
	DEPTH 12" x 20" PANS			DEPTH GN 1/1 PANS			HIGH "H"	DEEP "D"	WIDE * "W"				
	2.5"	4"	6"	65mm	100mm	150mm							
HLC-5	5	2	2	5	2	2	24.75" (629)	27.5" (698)	18.25" (464)	1	3.5"	105 (48)	7.19 (.20)
HLC-7	7	3	2	7	3	2	30" (762)	27.5" (698)	18.25" (464)	1	3.5"	115 (52)	8.71 (.25)
HLC-8	8	4	3	8	4	3	33.5" (821)	27.5" (698)	18.25" (464)	1	3.5"	120 (54)	9.44 (.27)
HLC-10	10	4	4	10	4	4	24.75" (629)	27.5" (698)	35.25" (896)	2	3.5"	165 (76)	13.88 (.39)
HLC-14	14	6	4	14	6	4	30" (762)	27.5" (698)	35.25" (896)	2	3.5"	180 (82)	16.83 (.48)
HLC-16	16	8	6	16	8	6	33.5" (821)	27.5" (698)	35.25" (896)	2	3.5"	190 (86)	18.23 (.52)

[A] Combinations of deep and shallow pans may be used with varying capacities.

*Width Note: If omitting drop handles, subtract 1.25" (31 mm) from overall exterior width.

- Pass-thru Door [add "P"] is available on all model sizes. Add 2.5" to depth dimension.
- See-thru Lexan Door [add "L"] is available on all model sizes.

ELECTRICAL DATA		
	HLC-5, HLC-7 HLC-8	HLC-10, HLC-14 HLC-16
VOLTS	120	120
WATTS	500	1000
AMPS	4.3	8.3
HERTZ	50/60	50/60
PHASE	Single	Single
NEMA PLUG	5-15P	5-15P

Dedicated circuit.

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.

CONSTRUCTION. Heliarc welded, single unit construction of stainless steel; 20-gauge polished exterior, 22-gauge stainless steel interior with easy-to-clean coved corners. Welded tubular base frame shall be 1" square, heavy gauge stainless steel tubing, with 10-gauge stainless steel reinforcing stress plates at corners.

INSULATION. "Ultra-Guard" UG-26 high density fiberglass insulation throughout; top, back, bottom, sides and door(s).

HANDLES. Heavy-duty stainless steel, side-mounted lift handles.

DOORS AND LATCHES. Flush mounted, double pan, stainless steel doors shall have 1" thick fiberglass insulation. High temperature door gasket mounted on cabinet. Each door shall be equipped with flush-in-door stainless steel paddle latch; positive closing. Each door shall have two (2) heavy-duty lift-off hinges and allow 270° door swing.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Casters shall have a reinforced yoke mounted to 10-gauge caster plate. The caster mounting plate shall be secured to a 10-gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular frame of the unit.

PAN SLIDES. Stainless steel racks shall be one piece die stamped channel-type pan slides at 2.625" (66.7 mm) spacings to accommodate either deep or shallow 12" x 20" or GN 1/1 pans (at varying capacities - see chart). Racks are removable without tools for cleaning. Racks shall lift off heavy-duty stainless steel supports.

HEATING SYSTEM/CONTROLS.

Radiant heat system shall include an Incoloy nickel-chromium alloy heating element. Removable stainless steel baffled humidifier pan shall be provided. Controls shall be up-front, recessed and shall include a full range thermostat adjustable to actual temperature. Thermostat shall include temperature scale marked in ten degree increments (F/C) from 90° to 190°F (30° to 90°C). An operational range thermometer, power supply light and thermostat cycling light are also included.

ELECTRICAL CHARACTERISTICS.

3 wire grounded 10 foot extension power cord and plug, rear mounted for safety. See electrical data chart above for amperage and receptacle configuration. Dedicated circuit.

Optional Accessories:

- ☐ Electronic controls
- ☐ Digital thermometer
- ☐ 220 volt, 50/60 Hz, single phase
- ☐ CE complaint
- ☐ Heat retention battery
- ☐ See-thru Lexan door
- ☐ Pass-thru door
- ☐ Key locking door latch
- ☐ Magnetic latch
- ☐ Padlocking transport latch
- ☐ Left hand door hinging
- ☐ Security packages
- ☐ All swivel or larger casters
- ☐ Door edge trim
- ☐ Tubular handle
- ☐ Full extension bumper
- ☐ Corner bumpers
- ☐ Cold plate cartridge
- ☐ Custom pan slide spacing
- ☐ 6" floor legs
- ☐ 4" counter legs



Food Warming Equipment Company, Inc.

P.O. Box 1001
Crystal Lake, IL 60039 USA
800-222-4393; 815-459-7500
Fax: 815-459-7989

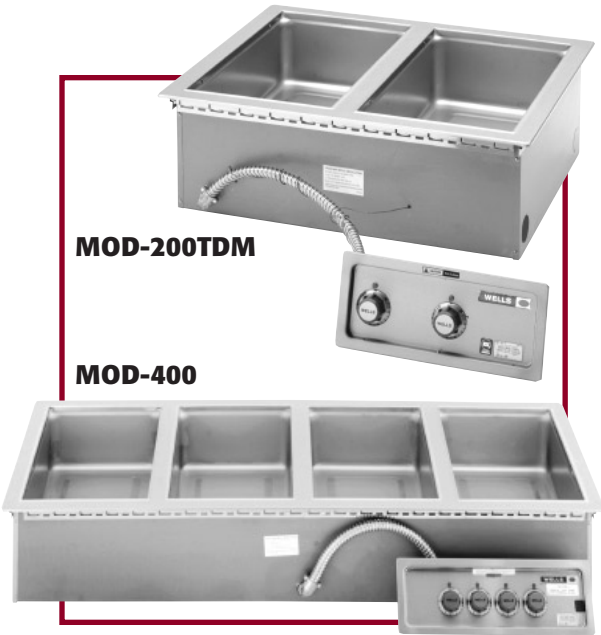
Manufacturing Facilities:
7900 S. Route 31
Crystal Lake, IL 60014 USA
www.FWE.com sales@fweco.net

FWE products may be covered under one or more of the following U.S. patents: 288,299; 238,300; 3,952,609; 4,192,991.

All specifications subject to change without notice.
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BUILT-IN MODULAR WARMERS

BUILT-IN MODULAR WARMERS



Features

- Individual controls on each well give the warmers maximum versatility.
- Wellslok allows for quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- The MOD series Warmers are Underwriters Laboratories, Inc. LISTED and meet the National Sanitation Foundation and Canadian standards.
- A one-year warranty against defects covers parts and labor.

Specifications

Weights:	Lbs.	KG
MOD-100 series:		
Installed	19	9
Shipping	21	10
MOD-200 series:		
Installed	46	21
Shipping	56	25
MOD-300 series:		
Installed	64	29
Shipping	78	35
MOD-400 series:		
Installed	81	37
Shipping	98	44
MOD-500 series:		
Installed	101	46
Shipping	122	55

Explanation of Built-In Warmer Suffixes:

- D . . . with drain
- T . . . thermostatically controlled
- TD . . . thermostatically controlled/with drain
- DM . . . with drain/connected to drain manifold/
infinite control
- TDM . . thermostatically controlled/with drain/
connected to drain manifold
- None . . infinite control

Accessories / Options

- Wellslok Extension Kit, designed for installation in a variety of countertops up to 1" thick, refer to installation instructions, 22593
- Drain Valve Extension Kit, extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models, 20385
- Drain Screen, 21709
- Optional 72" Wiring, infinite or thermostatically controlled warmers, priced per well
- Individual drain (D), for all models
- Individual thermostat (T), for all models
- Individual drain connected to the manifold (DM), for all models except MOD-100
- Individual thermostat and drain connected to the manifold(TDM), for all models except MOD-100

Export

- The following models are available for export and meet the standards for CE:
- MOD-100EUT, 220-240V, 1Ø, 1650 watts
 - MOD-100EUTD, 220-240V, 1Ø, 1650 watts

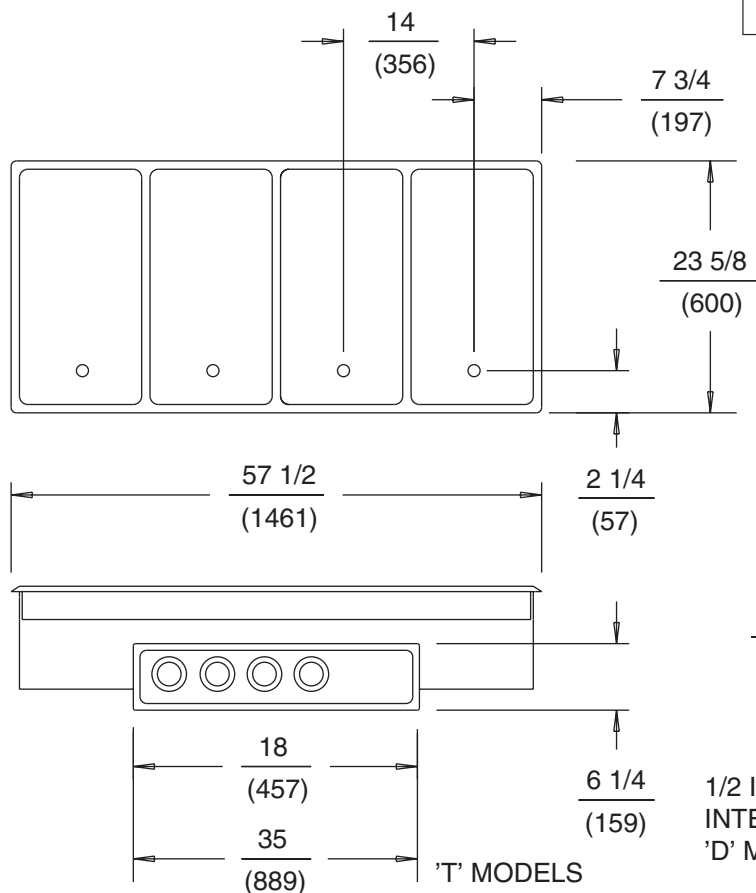




MODELS
MOD-400, MOD-400D
MOD-400T, MOD-400TD
MOD-400DM, MOD-400TDM
BUILT-IN MODULAR WARMERS

DIMENSIONS:

INCH
(MM)



MINIMUM CLEARANCE REQUIRED FROM UNIT
TO THE NEAREST SURFACE.

BACK	SIDE	BOTTOM	FRONT
$\frac{1}{1}$ (25)	$\frac{1}{1}$ (25)	$\frac{6 \frac{3}{4}}{171}$ (171)	$\frac{6}{6}$ (152)

**MOD-400, MOD-400D, MOD-400T, MOD-400TD,
MOD-400DM AND MOD-400TDM ELECTRICAL SPECIFICATIONS:**

MODELS	VOLTS	WATTS	AMPS PER LINE PHASE 3			AMPS SINGLE PHASE	POWER SUPPLY CORD
			L1	L2	L3		
MOD-400	208	3600	11.2	11.2	7.5	17.3	NONE
MOD-400	240	4800	13.0	13.0	8.7	20.0	NONE
MOD-400T	208	4960	14.5	14.5	9.8	23.8	NONE
MOD-400T	240	6600	17.8	17.8	11.3	27.5	NONE

All models with a 'D' or 'DM' suffix have the same electrical specs as the standard MOD-400 or MOD-400T models.

NOTE: Specifications are subject to change without notice. See installation instruction sheet prior to installing the unit. This document is not for installation purposes. The Drain Manifold with Valve (1" internal N.P.T.) is supplied for DM & TDM models only.



TABLE TYPE, ELECTRIC KETTLES

TILTING, "SPASH PROOF SERIES"

SELF-CONTAINED, 2/3 STEAM JACKETED,
 3, 6 or 12 GALLONS (11, 23 or 45 LITERS)

MODELS: ☐ KET-3-T ☐ KET-12-T
☐ KET-6-T

Cleveland Standard Features

- Manual tilting, balanced design
- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistent solid state temperature controls (mechanical thermostat not as accurate) - less than $\pm 1^{\circ}\text{C}$ variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)
 Control panel includes:
 - LED indicator for heat cycle • LED indicator for low water
 - Power ON/OFF switch • Adjustable temperature control dial
- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products.
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or loose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- **Self locking marine type tilting mechanism** prevents accidental spills. Balanced design makes it easy to tilt
- Standard voltage is 208-240 volts, 60 Hz, 3 phase, 3 wire. Model KET-6 and KET-12 are field rewirable to single phase
- Typical approvals include UL, CSA, CE, NSF and ASME

Options & Accessories

- ☐ Stainless Steel equipment stand with drain drawer and splash shield (ST-28)
- ☐ Hot and cold (DPK) or cold only (SPK) water faucet with swing spout. Requires mounting bracket (FBKT)
- ☐ 316 Stainless Steel kettle liner for high acid food products (316-G)
- ☐ High wattages (HW) and special voltages (see back page)
- ☐ Cooking Baskets (BS)
- ☐ Food Strainers (FS)
- ☐ Measuring Strips (MS)
- ☐ Spray Hose (PRS-K)
- ☐ Lift Off Cover (CL)
- ☐ Kettle Markings (KM)
- ☐ Protective Control Panel (PCE)

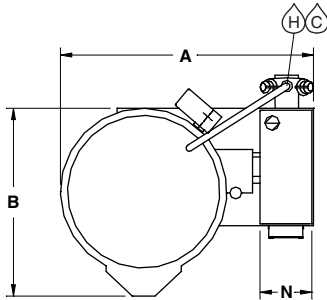


Short Form Specifications

Shall be CLEVELAND, electric kettle, Table Type, self-contained, tilting, Model KET - ____ - T; ____ gallons, ____ KW, ____ volt, ____ Hz, ____ - phase, 3 wire and single phase, 2 wire. 2/3 steam jacketed, type 304 Stainless Steel kettle and supports. Jacket rated at 50 psi with Safety Valve, Permanently filled Steam Jacket, Splash Proof Solid State Temperature ($\pm 1^{\circ}\text{C}$) and Safety Control System in plug-in Module including L.E.D. indicators. Marine Lock. Optional Lift Off Cover.

DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	Q	R
KET-3-T	20 1/4"	13 1/4"	6"	1 1/2"	14 1/2"	20"	18"	28 7/8"	12 7/8"	NA	32"	11"	6"	15 1/2"	17"
	(514mm)	(337mm)	(152mm)	(38mm)	(368mm)	(508mm)	(457mm)	(733mm)	(327mm)		(813mm)	(279mm)	(152mm)	(394mm)	(432mm)
KET-6-T	24"	17"	6 1/2"	1 1/2"	16 1/2"	22 1/2"	18"	28 1/2"	15 1/2"	6"	34"	13 1/4"	6"	17 1/4"	17"
	(610mm)	(432mm)	(165mm)	(38mm)	(419mm)	(572mm)	(457mm)	(724mm)	(394mm)	(152mm)	(864mm)	(337mm)	(152mm)	(438mm)	(432mm)
KET-12-T	27 1/2"	20"	7"	1 1/2"	19 1/8"	24 7/8"	18"	34"	16"	6"	38"	16 3/4"	6"	18"	17"
	(699mm)	(508mm)	(178mm)	(38mm)	(486mm)	(632mm)	(457mm)	(864mm)	(406mm)	(152mm)	(965mm)	(425mm)	(152mm)	(457mm)	(432mm)

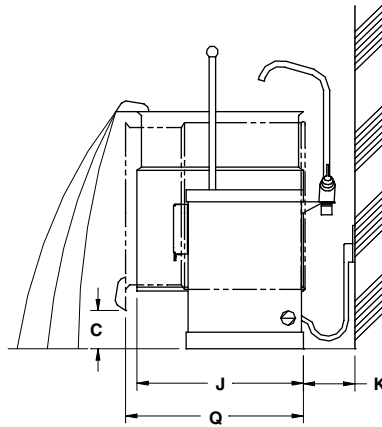
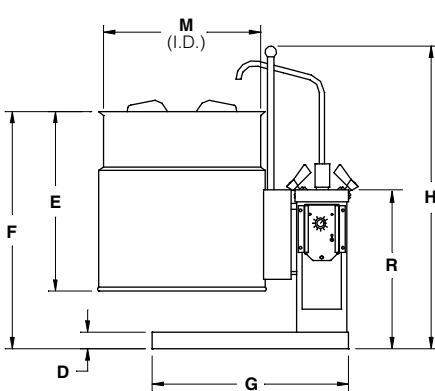


- CAPACITIES: (in 4 oz. servings, other sizes may be calculated)

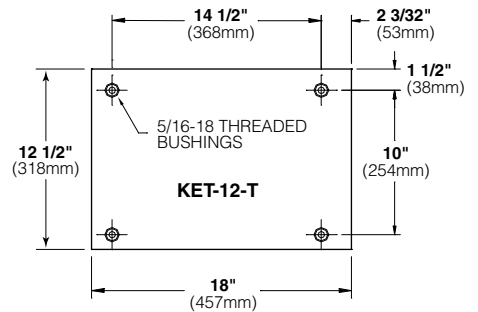
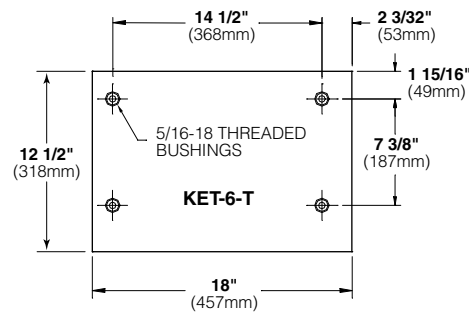
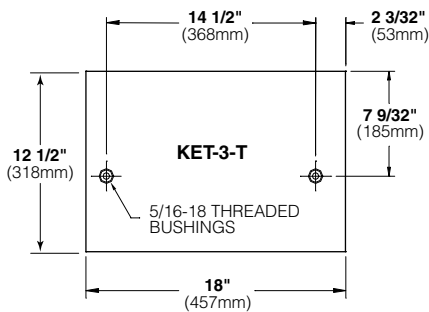
3 gallons / 11 liters 96 servings

6 gallons / 23 liters 192 servings

12 gallons / 45 liters 352 servings



NOTE: SHOWN WITH
OPTIONAL DOUBLE PANTRY
FAUCET. CORD & PLUG
SUPPLIED BY OTHERS



BASE MOUNTING DIAGRAMS

STANDARD WATTAGE

		208V			240V			415V			480V		
		AMPS			AMPS			AMPS			AMPS		
GALS.	LITERS	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH
3	11	4.1	19.7	NA	5.4	22.7	NA	NA	NA	NA	NA	NA	NA
6	23	6.1	29.5	17.0	8.2	34.0	19.6	7.5	18.1	10.5	8.2	17.0	9.8
12	45	9.8	47.2	27.2	13.1	54.4	31.4	12.1	29.0	16.7	13.1	27.2	15.7

HIGH WATTAGE

		208V			240V			415V			480V		
		AMPS		AMPS	AMPS		AMPS	AMPS		AMPS	AMPS		
GALS.	LITERS	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	
6	23	9.8	47.2	27.2	13.1	54.4	31.4	12.1	29.0	16.7	13.1	27.2	
12	45	12.3	59.0	34.1	16.3	68.1	39.3	15.1	36.2	20.9	16.3	34.0	

Consult factory for other voltages.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

WATER

3/8" O.D. copper tube or
1/2" N.P.T. pipe.

When ordered with
optional faucet.

CLEARANCE

RIGHT = 0"

LEFT = 0"

REAR = See "K" on
chart above.

(NOT TO SCALE)
SECT. VIII PAGE 2

0609

Litho in U.S.A.

Project _____

Item # _____

Quantity _____



GLOBE FOOD EQUIPMENT COMPANY

20 Quart Mixer

SP20



SP20 20 Quart Mixer

Model

☐ SP20 - 20 Quart Mixer

*Built into each mixer is the quality
of workmanship and design
synonymous with Globe.*



Standard Features

- Powerful 1/2 HP custom built motor
- Three fixed speeds
- Gear driven, high torque transmission
- Heat-treated hardened steel alloy gears and shafts
- Permanently lubricated transmission
- Thermal overload protection
- Rigid cast iron body
- Removable stainless steel bowl guard with built in ingredient chute
- NSF approved enamel gray paint
- Front mounted controls
- 15 minute timer
- Industry standard #12 attachment hub
- Safety interlocked bowl guard and bowl lift
- Non-slip rubber feet
- Six foot cord and ground plug

Standard Accessories

- 20 quart stainless steel bowl
- Flat beater (aluminum)
- Stainless steel wire whip
- Spiral dough hook (aluminum)

Optional Attachments/Accessories

- ☐ Slicer/shredder/grater for #12 hub
- ☐ Meat grinder for #12 hub
- ☐ Aileron (Wing) Whip
- ☐ 10 quart adapter kit
- ☐ Pastry knife
- ☐ Flat beater (stainless steel)
- ☐ Spiral dough hook (stainless steel)
- ☐ Mixer table with undershelf

Standard Warranty

- Two-years parts and one-year labor

Featuring a Removable Bowl Guard



- High-quality stainless steel removable bowl guard
- Interlocking guard easy to attach and remove for easy cleaning
- Dish machine safe

Approved By: _____

Date: _____



GLOBE FOOD EQUIPMENT COMPANY

www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147



20 Quart Mixer

SP20

Motor: 1/2 HP, grease packed ball bearing, air cooled, 115/60/1, 10 amps. Thermal overload protection (automatic reset).

Finish: NSF approved enamel gray paint.

Capacity: 20 quart (19 liter) bowl.

Transmission: Fixed speed transmission is made of heat treated, hardened alloy, precision milled gears that operate the planetary action and provide high torque mixing power. The gears are packed in a long lasting grease, and all shafts are mounted in ball bearings.

Removable Bowl Guard: Made of high-quality stainless steel. Interlocking guard is easy to attach and reattach for easy cleaning in a sink or dishwasher. When guard is open or not properly installed, the mixer will not operate.

Safety Interlocks: The bowl guard and bowl lift lever are interlocked. The mixer will automatically shut down when the guard is opened or the bowl is lowered.

Agitator Speeds (RPMs):

Low	104
Intermediate	194
High	353

Attachment Speeds (RPMs):

Low	59
Intermediate	110
High	201

Specifications

Standard Equipment: Standard equipment includes a 20 quart #304 series stainless steel bowl, aluminum spiral dough hook, stainless steel wire whip, aluminum flat beater, removable stainless steel bowl guard with built in ingredient chute, 15 minute timer and #12 attachment hub. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

Cord: 6 ft. flexible three wire cord and ground plug.

Dimensions:

Foot Print = 18.7" x 16.7"
(47.5cm x 42.4cm)
Overall Length = 21.9" (55.6cm)
Overall Width = 22.4" (56.9cm)
Overall Height = 34.5" (87.6cm)

Shipping Information:

Freight Class: 85
Net Weight: 199 lbs. (80 kg)
Shipping Weight: 270 lbs. (122.5kg)
Shipping Dimensions:
32"W x 40"D x 48"H
(81.3cm x 101.6cm x 121.9cm)
Cartons are affixed to a skid (pallet). The weight and dimensions of this skid are included above and may vary from shipment to shipment.

Optional Accessories:

XXACC10-20 Adapter Kit (includes a 10 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 20 quart mixer to a 10 quart capacity)

XXACC12-20 Adapter Kit (includes a 12 quart bowl, wire whip, dough hook, flat beater, and bowl adapter to adapt 20 quart mixer to a 12 quart capacity)

XXAWHIP-20 Aileron (Wing) Whip
XXSCRP-20 Bowl Scraper
XXPASTRY-20 Pastry Knife
XXBEAT-20SS Stainless Steel Flat Beater
XXHOOK-20SS Stainless Steel Spiral Dough Hook

XTABLE Mixer Table with Undershelf (stainless steel top with galvanized steel undershelf and legs)
30"W x 24"D x 24"H
(76.2cm x 61cm x 61cm)

Optional Attachments:

XMCA-SS Meat Grinder Assembly (Polished stainless steel cylinder, worm gear, ring, and pan. Includes knife, 3/16" plate, stainless steel pan and pusher.)

Chopper Plate Sizes Available:

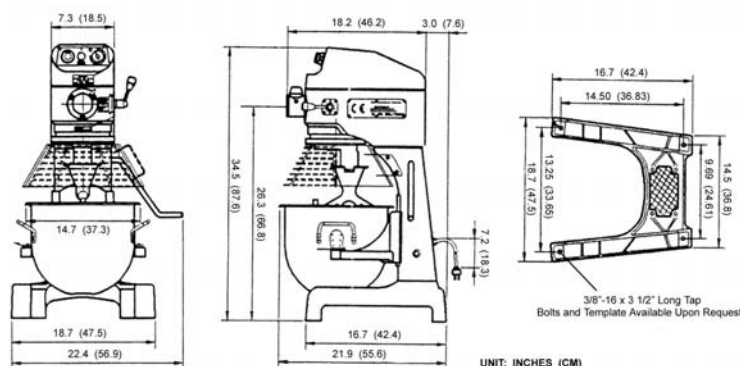
CP02-12	1/16"	(2mm)
CP04-12	5/32"	(4mm)
CP05-12	3/16"	(5mm)
CP06-12	1/4"	(6mm)
CP08-12	5/16"	(8mm)
CP10-12	3/8"	(10mm)
CP12-12	1/2"	(12mm)
CP14-12	9/16"	(14mm)
CP16-12	5/8"	(16mm)
CP18-12	11/16"	(18mm)
CP00-12	Stuffing Plate	
XST12	1/2" stuffing tube (sheep)	
XST34	3/4" stuffing tube (hog)	

XVSGH 9" Slicer/Shredder/Grater Housing Only (no plates included-must select from plates below)

XASP Adjustable slicing plate
XPH Plate holder - *only 1 required

Shredding/Grating Plates:

XSP332*	3/32"	(2.3mm)
XSP316*	3/16"	(4.7mm)
XSP14*	1/4"	(6.3mm)
XSP516*	5/16"	(7.9mm)
XSP12*	1/2"	(12.7mm)
XGP*	Grating plate	



GLOBE FOOD EQUIPMENT COMPANY
www.globeslicers.com

2153 Dryden Rd.
Dayton, OH 45439
Phone: 937-299-5493
Phone: 800-347-5423
Fax: 937-299-4147

Specifications are subject to change without notice.



GF Series 60" Gas Restaurant Range

Item: _____
Quantity: _____
Project: _____
Approval: _____
Date: _____

Models:

- | | | | |
|-------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> GF60-10RR | <input type="checkbox"/> GF60-8G12RR | <input type="checkbox"/> GF60-6G24RR | <input type="checkbox"/> GF60-4G36RR |
| <input type="checkbox"/> GFE60-10RR | <input type="checkbox"/> GFE60-8G12RR | <input type="checkbox"/> GFE60-6G24RR | <input type="checkbox"/> GFE60-4G36RR |



Model GF60-10RR

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

Standard Features:

- Flame failure protection: all burners
- Spark ignition on all concealed burners (open top burners manual ignition)
- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel low profile back guard
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large easy-to-use control knobs
- Gas regulator 1" NPT rear gas connection

Standard on Applicable Models:

- Electric spark ignition on all burners, requiring single phase 115V 60Hz or 240V 50Hz (specify) prefix GFE models
- Ergonomic split cast iron top ring grates
- 26,000 Btuh/7.61 kW 2 piece cast iron Starfire- Pro open top burner
- 5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface, standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 Btuh/5.27 kW cast iron "H" style griddle burner per 12"(305mm) width of griddle
- Strong, keep-cool oven door handle
- 38,000 Btuh/ 11.13 kW cast iron "H" style oven burner

- Snap action modulating oven thermostat low to 500° F
- Large porcelain oven interior, fits standard sheet pans in both directions for standard ovens
- Nickel plated oven rack and 3-position removable oven rack guide
- Convection oven w/3 nickel plated oven racks and removable rack guides in lieu of standard oven w/ 1/3HP 120v 60 Hz single phase fan motor; change suffix RR to CR (1) or CC (2) convection ovens, CR ovens standard on right

Optional Features:

- ☐ Convection oven motor 240V 50/60 Hz single phase.
- ☐ Grooved griddle in 1/2 or full plate section widths
- ☐ Snap action modulating griddle control 175 to 475 F (79 to 218 C)
- ☐ Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/18,000 Btuh/5.27 kW cast iron "H" burner standard on left side
- ☐ Stainless steel backguard, w/removable stainless shelf
- ☐ Stainless steel back panels for backguards or range
- ☐ Additional oven racks
- ☐ 6" (152mm) levelling swivel casters (4), w/front locking
- ☐ Flanged deck mount legs
- ☐ Celsius temperature dials

Specifications:

Gas restaurant series range with large capacity (standard) oven. 59 1/16" (1500mm) wide and 27 1/4" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" (127mm) wide front rail. 6" (152mm) legs with adjustable feet. Ten Starfire-Pro 2 piece, 26,000 Btuh/7.61 kW, cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners. Porcelain oven interior with ribbed oven bottom and door. "Keep cool" oven door handle. Heavy cast iron

"H" 38,000 Btuh/11.13 kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat. Available with convection or standard oven bases.



GF Series 60" Gas Restaurant Range

Model Number ¹	Description	Total BTU/Hr Natural Gas	Shipping Information		
			Lbs.	Kg	Cu. Ft.
GF60-10RR	Ten Open Burners w/ Two Standard Ovens	336,000	726	329	79
GF60-8G12RR	12" Griddle, Eight Open Burners w/ Two Standard Ovens	302,000	756	343	79
GF60-6G24RR	24" Griddle, Six Open Burners w/Two Standard Ovens	268,000	775	342	79
GF60-4G36RR	36" Griddle, Four Open Burners w/Two Standard Ovens	234,000	826	375	79

¹ Includes GFE models with electric spark ignition

Also available with convection oven change RR to RC for one convection oven or CC for two convection ovens

Width In (mm)	Depth ² In (mm)	Height w/ LPBG ³ In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth ⁴	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	34-1/2 (876)	45-3/8 (1153)	13 (330)	26 (660)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10.0" WC 25 mbar

² Convection oven base models add 3 7/8" (98mm) to the depth of the unit. ³ LPBG = Low Profile Backguard

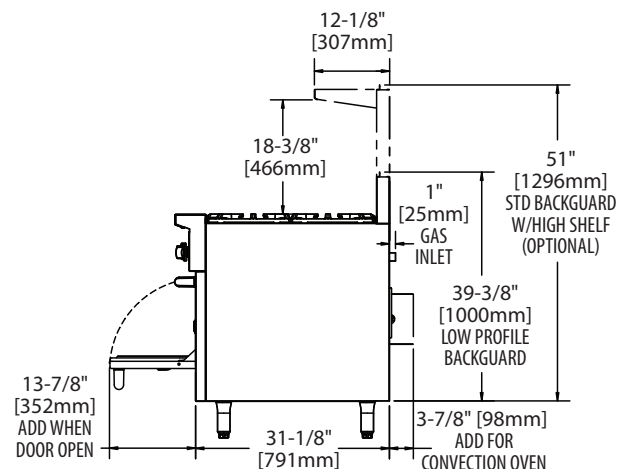
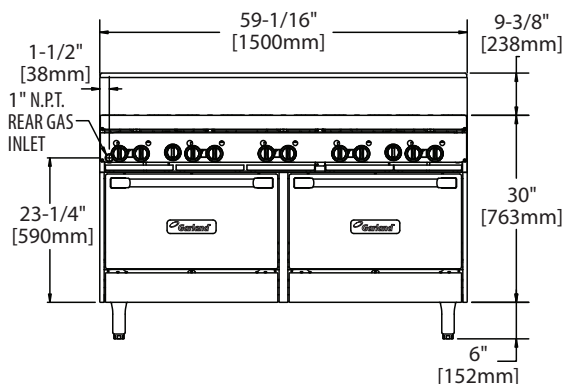
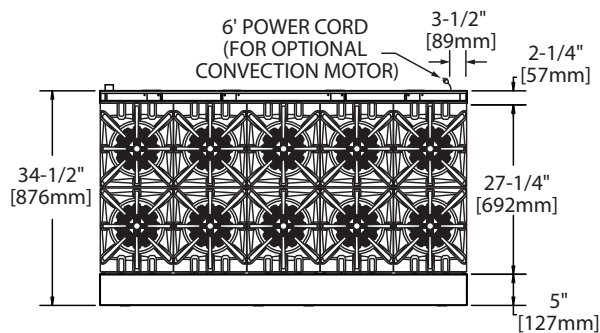
⁴ Convection oven depth 22" (559mm)

Gas input ratings shown for installations up to 2000 ft.(610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/ Hot Top	Standard Oven or Convection
Natural	26,000/7.61	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

All 115V, 60Hz, 1 phase GFE models are supplied with a 6' (1829mm) cord and plug (NEMA-5-15P), 240V 50/60 Hz. 1 phase, 1.8 amps are not supplied with cord and plug and must be direct connect. Convection oven models draw 3.5 amps, standard GFE models draw 0.2 amps for the ignition system; 240V systems without the convection motor are 0.1 amps.



Form# GF60 (08/05/10)



BEVERAGE-AIR

3779 Champion Blvd., Winston-Salem, NC 27105
1-888-845-9800 Fax# 1-336-245-6453
<http://www.Beverage-Air.com>

Commercial Refrigeration Equipment General Specification

18 Month Parts/Labor Warranty—5 Year Compressor

CABINET CONSTRUCTION

- Exterior—Stainless steel interior and exterior standard.
- Insulation—foamed-in-place CFC and HCFC-free polyurethane insulation.
- One-piece grille allows easy removal/installation for preventative maintenance.

ELECTRONIC CONTROL

- Electronic thermostat provides a digital display of cabinet temperatures, which includes status indicators and key pad for any necessary temperature adjustments.

REFRIGERATION SYSTEM

- Bottom mount balanced refrigeration system for better ergonomics.
- Automatic condensate evaporation system for energy efficiency.
- Forced-air system ensures uniform distribution of airflow throughout the entire cabinet for even product temperatures; maintains product temperatures between 36 - 38°F.
- Self-contained refrigeration system uses environmentally friendly (CFC and HCFC-free) R134A refrigerant.

DOORS

- Choose from full solid door or full glass door configuration.
- Glass door units only: Energy efficient, "Low-E", double pane thermal glass.
- Anti-microbial door handles and door locks are standard.
- Spring-loaded hinges standard. Positive seal self-closing door(s) with 120° stay open feature.
- Plug-in magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) heavy duty epoxy coated wire shelves per section standard. Four (4) shelf clips included per shelf (field installed).
- Shelves are adjustable in 1/2" increments.

MODEL FEATURES

- Incandescent interior lighting—*solid door units*. Fluorescent interior lighting—*glass door units*.
- LED lighting option—*glass door units only*.
- 6" heavy-duty casters included, two with brakes standard. 3" casters or 6" legs optional.
- Pre-wired plug for 115/60/1 phase.
- Epoxy coated evaporator prevents corrosion.
- ENERGY STAR® Qualified
- UL-EPH and CUL for open food product.

Item No. _____
Quantity _____

BOTTOM MOUNTED REACH-IN REFRIGERATORS

Horizon Series
Solid Doors and Glass Doors

MODEL:
HBR23-1 / HBR23-1-G
HBR27-1 / HBR27-1-G
HBR49-1 / HBR49-1-G
HBR72-1 / HBR72-1-G



HBR23-1
(SHOWN WITH FULL SOLID DOOR)
Full Glass Door model available



HBR27-1
(SHOWN WITH FULL SOLID DOOR)
Full Glass Door model available



HBR49-1
(SHOWN WITH FULL SOLID DOOR)
Full Glass Door model available

Available From:



*Note: Not all markings may apply to all model variations.

Model Specified _____

Store# _____

Location _____

Quantity _____



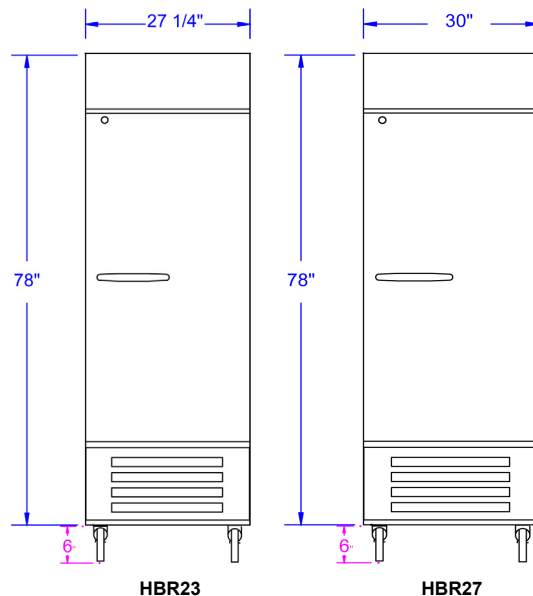
BEVERAGE-AIR

Horizon Bottom Mount Refrigerators

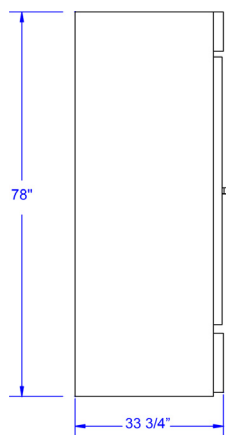
Models: HBR23, HBR27, HBR49, HBR72

MODEL	HBR23	HBR27	HBR49	HBR72
EXTERNAL DIMENSIONAL DATA				
Length Overall (inches) Length Overall (mm)	27 1/4" / 692	30" / 762	52" / 1321	75" / 1905
Depth Overall (inches) / (mm) Add 1 3/4" for handle	33 3/4" / 857	33 3/4" / 857	33 3/4" / 857	33 3/4" / 857
Height Overall—(inches) / (mm) Add 6" for legs or casters	78" / 1981	78" / 1981	78" / 1981	78" / 1981
Number of doors	1	1	2	3
Depth with Door Open 90 °	60"	60"	60"	60"
INTERNAL DIMENSIONAL DATA				
NET Capacity (cubic ft.) NET Capacity (Liters)	23 651	27 765	49 1388	72 2039
Internal Length Overall (inches) Internal Length Overall (mm)	24" / 610	27" / 686	49" / 1245	72" / 1829
Internal Depth Overall (inches) Internal Depth Overall (mm)	28 1/2" / 724	28 1/2" / 724	28 1/2" / 724	28 1/2" / 724
Internal Height Overall—(inches) Internal Height Overall—(mm)	61 3/4" / 1569	61 3/4" / 1569	61 3/4" / 1569	61 3/4" / 1569
Number of shelves	3	3	6	9
ELECTRICAL DATA				
Full Load Amperes 115/60/1	5.8 A	5.8 A	8.8 A	9.9 A
REFRIGERATION DATA				
Horsepower	1/3	1/3	1/3	1/2
WEIGHT DATA				
Gross Weight (Crated lbs)	300	373	530	715
Gross Weight (Crated kg)	136	169	240	324

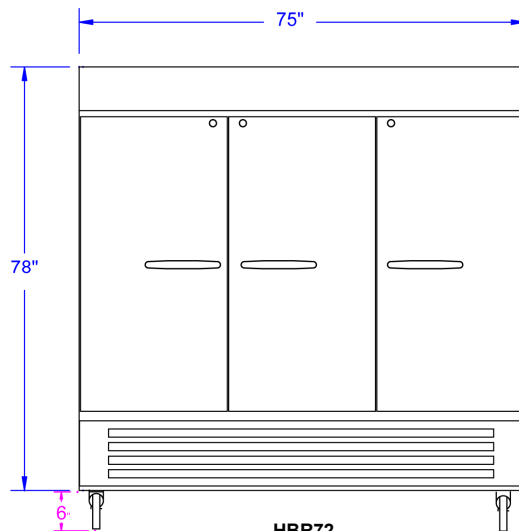
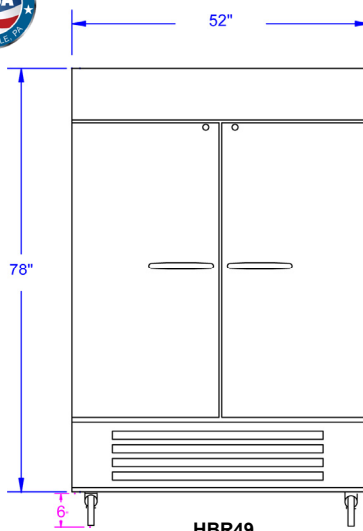
PLAN VIEWS



Note: Not all markings may apply to all model variations.



COMMON END



BEVERAGE-AIR® CORPORATION

3779 Champion Blvd. • Winston-Salem, NC 27105 USA • (336) 245-6400 • Fax (336) 245-6453 • (888) 845-9800 • www.beverage-air.com

Specifications are subject to change without prior notice. 04/11

SteamChef™ 3

Boilerless Convection Steamer,
Automatic Water Fill & Drain,
12 kW Boiler-Free Counter Type Design



Cleveland Standard Features

- Cooking capacity for up to three 12" x 20" x 2.5" deep steam table pans (1/1 G/N, 65 mm).
- High-speed electric convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with patented **KleanShield™** cooking compartment design. **KleanShield™** collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Eliminates foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Additional Safety Overflow Standpipe. 193° preheat and standby temperature. High Temperature Automatic Safety Shut-off.
- Steam and Fan Shut Off Control when compartment door is opened.
- 12 kW electric heating element encased in a solid aluminum block for fast and ultra efficient heat transfer. Element never needs deliming because it is not immersed in water.
- Exclusive **SureCook** Compartment Controls improves cooking speed and accuracy. New energy saving design reduces water and electric usage. On-demand power control for faster heat up and recovery. Energy saving Standby Feature when not in use. The **SureCook** timer automatically adjusts the cooking time with the volume of product being cooked, eliminating guesswork on when the product is finished. Includes a 60-Minute Electro-Mechanical Timer, LED Indicator Lights for **SureCook** Cycle, Power On and Reset. Timed and Manual Bypass Switch for constant steaming.
- Exclusive **SteamChef™** Automatic Drain Control. Generator Drains when main power is turned OFF via 1/2" ball valve with micro switch circuitry. Simple 1 1/4" NPT drain connection required with water saving cold water condenser and 3 minute rinse feature.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Exclusive, durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Heavy-duty 4" (102mm) Skid Resistant Adjustable Legs with Flanged Feet.
- Meets agency codes: specifically UL and cUL listed, classified to NSF#4 and Energy Star.

MODEL: ☐ 22CET3.1



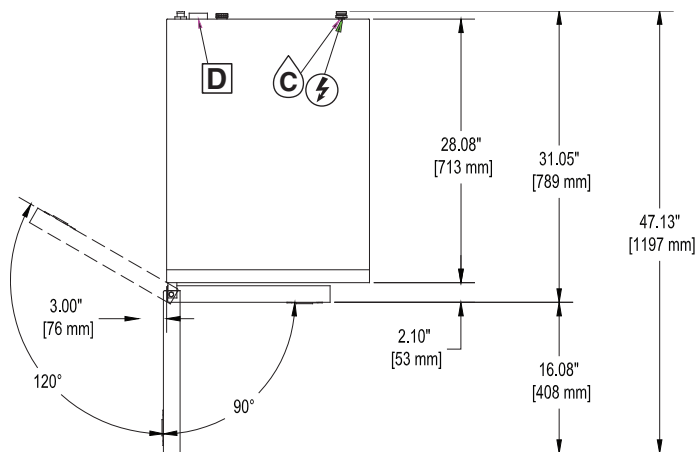
Short Form Specifications

Shall be a Cleveland **SteamChef™ 3**, model 22CET3.1, one compartment high-speed electric convection steamer. ____ volt, ____ phase. Standard with **SureCook** Compartment Controls, 60-minute electro-mechanical timer with load compensating feature. Capacity for three 2.5" (1/1 G/N, 65 mm) full size steam table pans. 12kW electric heating elements in aluminum blocks. Includes 1/2" ball valve style automatic drain. Automatic water level controls. Heavy-duty 14 gauge stainless steel cooking compartment door and latch. **KleanShield™** clean cavity protection. 4" Adjustable Legs

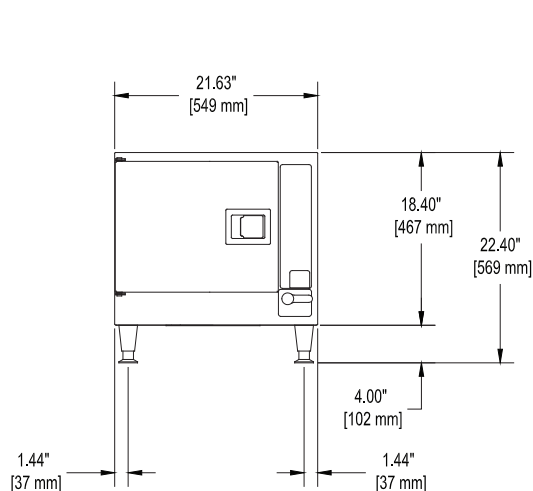
Options & Accessories

- ☐ 34" (864mm) High Stainless Steel Economy Stand, for one 22CET3.1 (UniStand34)
- ☐ 25" (610mm) High Stainless Steel Stacking Stand (UniStand25), for mounting two stacked 22CET3.1, includes 2" Stainless Steel Mounting Spacer
- ☐ POSK Pull-Out Shelf Kit for UniStands (P/N 111724)
- ☐ URK Pan Rack Kit UniStands (P/N 111726)
- ☐ Right Hand Door Hinging, Controls on Left (DHR)
- ☐ ON/OFF Compartment control only, no timer (MC)
- ☐ Electronic Timer
- ☐ 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- ☐ Single Point Water Connection (SPW)
- ☐ Single Phase Operation (see back)
- ☐ Optional Voltages, 480 Volt (VOS2), see back for alternative voltages.

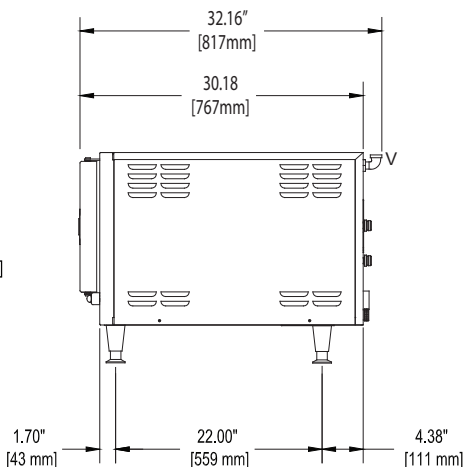
- Each compartment has capacity for: Three, 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Each compartment has capacity for: Six, 12" x 20" x 1" deep Cafeteria Pans.
- Each compartment has capacity for: Two, 12" x 20" x 4" deep Cafeteria Pans.



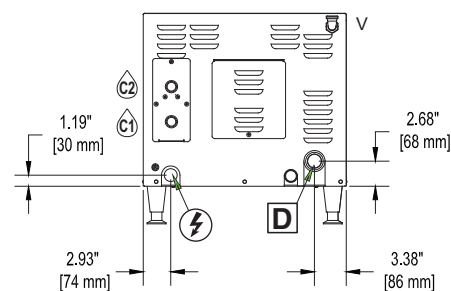
TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW



REAR VIEW

COLD WATER

C1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.

C2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.

Two 3/4" NH-F (Garden Thread) connections. Use NSF approved hose.

DRAIN CONNECTION

1 1/4" NPT-M

Do not connect other units to this drain.

Drain line must be vented.

Do not connect the appliance's drain connection to any drain material that cannot sustain 140°.

VENT

V: Do not block or plug.

OPERATING CLEARANCES

3" Left, 3" Right and 4" Rear.

SERVICE CLEARANCES


12" on control side. Contact factory for variances to clearances.

CONTROLS

SureCook 60-minute electro mechanical timer with load compensating feature.

Two function control switch for Timed Cooking and Continuous Steaming.

APPROVALS

UL and  listed, classified to NSF#4 and Energy Star

ELECTRICAL (Contact factory if installed above 3,500 feet)

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
<i>Three Phase - 12 kW Standard</i>						
10,725	208	3	3	60	29.8	8
12,000	220	3	3	60	31.5	8
14,280	240	3	3	60	34.4	8
10,085	440	3	3	60	13.2	12
12,000	480	3	3	60	14.4	12

* For supply connection use only copper wire suitable for at least 75°C. (167°F).

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
<i>Single Phase - 12 kW Standard</i>						
10,725	208	1	2	60	51.6	6
12,000	220	1	2	60	54.5	4
14,280	240	1	2	60	59.5	4
10,085	440	1	2	60	22.9	10
12,000	480	1	2	60	25.0	8

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)
SECT. **B** PAGE **2**

0710

Litho in U.S.A.



Foodservice Equipment

Job _____ Item# _____

Solid-State Pop-Up Toasters Bread & Texas Toast Toasters

TP209, TP224, TP409, TP4C09, TP424, TP430



TP209/224



TP409/424/430

Models shown may ship UPS

Application:

Commercial electronic pop-up food toasters are designed to uniformly toast bread, frozen waffles and many other foods consistently.

General Information:

Commercial two and four slot pop-up type bread toaster has toasting slots in the top.

Each slot is:

1-1/8" (28.6mm) Wide x

5-1/4" (133mm) Long

Each toasting chamber is equipped with oven guide wires, and lowering rack.

Model TP Series Toasters Feature:

- Solid state timer control(s)
- Electrical heating elements that provide uniform heat and even toasting
- Operating lever(s) and color selection knob(s)
- Removable crumb tray

Construction:

Construction is of formed and welded sheet steel. Finish is brushed stainless steel with a bright anneal (mirrored) finish on the front panel. A front pullout crumb tray is provided for easy cleaning.

Electrical:

Models are single phase. Toasters are equipped with a two pole switch that energizes the elements when the operating lever is depressed. Toasters are furnished with factory installed 36" cord with NEMA plug.



Heating:

Insulated ceramic etched foil heaters are installed on both sides of each toasting chamber.

Controls:

Each two-slot section is controlled by a lever operated mechanism, it is equipped with color selector knob coupled with solid state controls having temperature and voltage compensators. When operating lever is depressed, bread racks are lowered, and elements are energized simultaneously. At the end of the toasting cycle, elements are de-energized, and bread racks are automatically raised by a coil spring

Capacity:

The two slot toaster will toast 2 slices of bread per load; and up to 150 slices per hour.

Warranty:

Warranted for one year covering parts and labor. Call factory for warranty authorization.

NEMA PLUGS



NEMA
5-20P



NEMA
5-30P



NEMA
6-20P



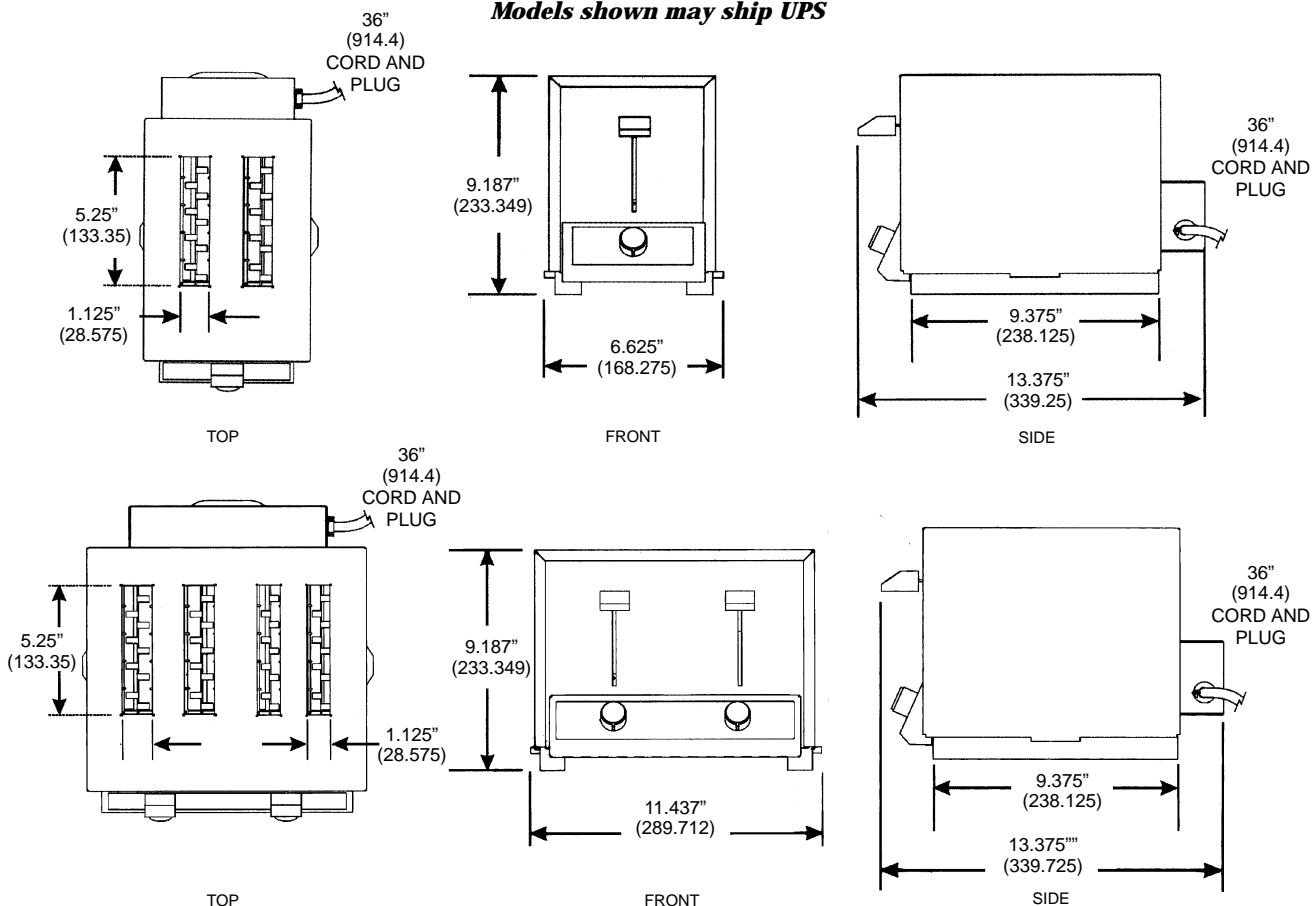
NEMA
5-15P



NEMA
6-15P

Solid-State Pop-Up Toasters • Bread & Texas Toast Toasters

Models shown may ship UPS



	TWO SLOT		FOUR SLOT			
Model Number	TP209	TP224	TP409	TP4C09	TP424	TP430
Slots	2	2	4	4	4	4
Slices per Hour	150	150	250	250	250/300	250/300
Supply (1 phase)	120 V	208/240 V	120 V	120 V	208/240 V	208 V
Current Draw	9.0 A	4.8/5.4 A	18.3 A	18.3 A	9.6/10.8 A	12.5 A
Rated Heat Input	1.1 KW	1.0/1.3 KW	2.2 KW	2.2 KW	2.0/2.6 KW	2.6 KW
Factory Installed Cord & Plug	NEMA 5-15P	NEMA 6-15P	NEMA 5-20P	NEMA 5-30P	NEMA 6-15P	(Canada) NEMA 6-20P
Slot Width	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"	1-1/8"
Slot Depth	5-1/4"	5-1/4"	5-1/4"	5-1/4"	5-1/4"	5-1/4"
Width	6-5/8"	6-5/8"	11-7/16"	11-7/16"	11-7/16"	11-7/16"
Depth	13-3/8"	13-3/8"	13-3/8"	13-3/8"	13-3/8"	13-3/8"
Height	9-3/16"	9-3/16"	9-3/16"	9-3/16"	9-3/16"	9-3/16"
Ship Weight	12.3 lbs.	12.3 lbs.	21 lbs.	21 lbs.	21 lbs.	21 lbs.

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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